



PEAR CROUSTADE WITH LEMON PASTRY AND ALMONDS

Makes 8 Servings

Ingredients:

Pastry:

1 1/2	cup	all purpose flour
2	tbsp	sugar
1	tsp	finely grated lemon peel
1/2	tsp	salt
1/2	cup	(or 1 stick) chilled unsalted butter, cut crosswise into 1/4 inch slices
1/4	cup	(or more) whipped cream

Filling:

1	lb	firm but ripe Bartlett pears, peeled, cored, thinly sliced
1	lb	firm but ripe Bosc pears, peeled, cored, thinly sliced
5	tbsp	sugar
1	tbsp	plus 2 teaspoons all purpose flour
2	tsp	fresh lemon juice
1	tsp	finely grated lemon peel
1/4	tsp	(generous) ground nutmeg
		Whipping cream (for brushing)
2	tbsp	sliced almonds

Vanilla ice cream (optional)

Directions:

For Pastry:

Whisk flour, sugar, lemon peel, and salt in medium bowl. Add butter; using fingertips, rub in butter until coarse meal forms. Drizzle 1/4 cup cream over; toss with fork until moist clumps form, adding more cream by teaspoonfuls as needed if dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill 1 hour. **DO AHEAD:** *Can be made 1 day ahead. Keep chilled. Let stand at room temperature 30 minutes before rolling out.*

For Filling

Preheat oven to 400°F. Mix all pears, sugar, flour, lemon juice, lemon peel, and nutmeg in large bowl to coat. Roll out pastry on sheet of floured parchment paper to 14-inch round. Transfer crust on parchment paper to baking sheet. Mound pears in center of pastry, leaving 2-inch plain border. Fold pastry border over pears, crimping slightly. Brush pastry edges with cream; sprinkle with sliced almonds.

Bake croustade until filling bubbles and almonds are lightly toasted, about 1 hour. Cool slightly. Serve croustade warm or at room temperature with vanilla ice cream, if desired.