

# Red Anjou Pear Tart Recipe

Serves 8-10

## ***Dough Ingredients:***

$\frac{3}{4}$  cup unsalted butter, room temperature  
Pinch of salt  
 $\frac{1}{4}$  cup powdered sugar  
 $\frac{1}{2}$  cup almond flour  
 $\frac{3}{4}$  cup all-purpose flour

## ***Filling Ingredients:***

8 oz marscarpone cheese  
 $\frac{1}{2}$  cup yogurt  
2 tbsp honey  
2 tbsp sugar  
Pinch of salt  
3 - 4 Red Anjou Pears  
Juice of one lemon  
Powdered sugar for dusting (optional)

## ***Directions:***

In a stand mixture, combine the butter and salt and cream together. Add powdered sugar and mix on low. Lastly, add the flours and mix again until incorporated. Wrap dough in plastic wrap and refrigerate for 30 minutes until firm.

Preheat the oven to 350 degrees. Remove the dough from the refrigerator and press into a buttered 9-inch tart pan. Bake for 18 - 22 minutes until very lightly browned. Set aside to cool.

To make the filling, whisk the mascarpone, yogurt, honey, sugar, and salt together in a bowl. Spoon the filling into the pie crust to form an even layer.

Cut the pears into thin, even slices. Gently coat in lemon juice. Layer in a circular pattern starting at the edge. Dust with powdered sugar before serving.