

Pear Tart with Pecan Streusel

Makes: 8 servings
Prep Time: 30 minutes Cook Time: 1 hour & 15 minutes
Total Time: 1 hour & 45 minutes & cooling time 45 minutes

Ingredients

Pat-in-the-Pan Crust:

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/4 cup almond flour or pecan flour
- 1/2 tsp fine salt
- 6 tbsp unsalted butter, at room temperature
- 2 tbsp crème fraîche or sour cream

Pecan Streusel:

- 1 cup toasted pecans
- 3/4 cup plus 2 tsp all-purpose flour
- 6 tbsp granulated sugar
- 6 tbsp packed brown sugar
- 1 tsp ground cinnamon
- 1/4 tsp fine salt
- 6 tbsp unsalted butter, melted

Pear Filling:

- 4 & 1/2 to 5 cups Bartlett pears, peeled and sliced 1/4-inch thick (about 6-7 medium pears)
- 1 & 1/2 tsp lemon juice
- 1 tsp pure vanilla extract
- 1/2 cup granulated sugar
- 2 & 1/2 tbsp cornstarch
- 1/4 tsp freshly grated nutmeg
- Pinch of fine salt

Instructions

Make the Crust:

Preheat the oven to 350°F. In a food processor fitted with a blade, pulse together the flour, sugar, almond or pecan flour, and salt. Add the softened butter and crème fraîche and pulse until the dough comes together.

Press the dough evenly into the bottom and up the sides of a 10-inch tart pan with a removable bottom. It doesn't look like there is enough dough, but start at the edges and work toward the middle to make a thin crust. Line the crust with parchment paper, covering the edges to prevent over-browning. Fill with pie weights and bake for 25 to 30 minutes, until golden brown and no longer wet to the touch. Transfer to a wire rack and cool completely.

Prepare the Pecan Streusel:

In the food processor, pulse the pecans, flour, granulated sugar, brown sugar, cinnamon, and salt until combined. Pour in the melted butter and pulse again until the mixture is evenly moistened and crumbly. Refrigerate until ready to use.

Prepare the Pear Filling:

Place the sliced pears in a large bowl and toss with the lemon juice and vanilla.

In a separate bowl, whisk together the sugar, cornstarch, nutmeg, and salt. Sprinkle the mixture over the pears and gently toss until the slices are evenly coated.

Assemble and Bake:

Arrange the pears in overlapping layers in the cooled tart shell. Cover the pears with approximately 3 cups of the pecan streusel, adjusting the amount to your liking.

Bake for 45 to 55 minutes, until the streusel is golden brown, the pears are fork-tender, and their juices are bubbling. The tart may need a little extra time depending on how ripe your pears are. Transfer to a wire rack and cool completely before removing from the tart pan and slicing.

Serve with vanilla ice cream or freshly whipped cream.

Chef's Notes:

- Pears: Bartlett pears are the best choice for this recipe. They become wonderfully juicy when baked. Make sure they are ripe but still firm enough to slice.

- Crust: This is a forgiving pat-in-the-pan crust, so don't worry if it tears a little. Just press the dough back together. Blind baking is important because it keeps the crust crisp and prevents shrinking.
- Almond or Pecan Flour: Either works beautifully in the crust. Pecan flour adds another layer of nutty flavor.
- Streusel: This recipe makes more streusel than you may need for the tart. Use about 3 cups, or more if you like a generous topping. Refrigerate leftover streusel in an airtight container for up to 1 week or freeze for up to 1 month. It's wonderful on muffins!
- Make Ahead: The crust can be baked a day ahead and stored covered at room temperature. The streusel can be prepared up to a week ahead and refrigerated.
- Storage: Cover and refrigerate leftover tart for up to 3 days. It's delicious served chilled or brought to room temperature.