

# HOW TO MAKE

## Tarte Bourdaloue

### Shopping list

- 8 oz flour
- 6 oz butter
- powdered sugar
- 3 oz almonds meal
- 3 eggs
- 2 TBS heavy whipping cream
- 3 pears
- One lemon
- Vanilla extract

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Mix flour, butter cut in small pieces, sugar and almonds meal until it looks like sand.  
Add one egg, knead well and form a ball.

- 8 oz flour
- 4 oz butter
- 3 oz powdered sugar
- 1 oz almonds meal
- 1 egg

2

Heat the oven to 350°, butter a pie pan, roll the dough, place in the pan, poke little holes in the bottom. Cook for 15 minutes, set aside to cool on a rack.

3

Combine water, sugar, vanilla, lemon juice in a saucepan, bring to a simmer, cook the peeled pears until they are soft. Slice them in two and remove the seeds.

- 3 pears
- 4 cups water
- 1 cup sugar
- The juice of one lemon
- 1 TBS vanilla extract

4

Whisk together eggs, almond meal, sugar, cream and creamed butter. Make sure the pears are well drained and place them in the pan in a nice pattern, Spoon the almonds cream and bake for 20 to 30 minutes, until the cream is set.

- 2 oz powdered sugar
- 2 eggs
- 2 TBS heavy whipping cream
- 2 oz almond meal
- 2 oz creamed butter

« The pears can also be poached in a sweet white wine. In that case do not add the sugar, vanilla and lemon in the poaching syrup. »