

BARTLETT PEAR TART WITH BRANDIED CRÈME ANGLAIS

INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the crème anglaise

1/2 cup whole milk

1/2 cup whipping cream

1 vanilla bean, split

3 large egg yolks

3 tablespoons sugar

3 tablespoons brandy

6 ripe Bartlett pears, peeled and sliced lengthwise

DIRECTIONS

Prepare your crust. Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball; divide into 2 pieces. Flatten each into disk. Wrap each in plastic; chill 2 hours.

While the dough is resting, prepare the crème anglaise. Combine milk and cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk mixture to simmer. Remove from heat.

Whisk egg yolks and sugar in medium bowl to blend. Gradually whisk hot milk mixture into yolk mixture. Return custard to saucepan. Stir over low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes (do not boil). Add brandy. Cover and chill.

Preheat oven to 350F.

Roll out 1 dough disk on floured surface to 13 inch diameter circle. Transfer to 9-inch-diameter pie dish. Fold edge under, forming high-standing rim; crimp. Chill in freezer for 15 minutes.

Spread the crème anglaise over the bottom of the crust, approximately 3/4 inch thick. Arrange pear slices over the crème anglaise. If you have left over dough, you can create a lattice top or use a cookie cutter to add some shapes to the top of the tart. Bake for 45-55 minutes. The crème anglaise may bubble up between the pears, which is actually nice, but be careful not to let it turn too dark during the last few minutes of baking.