

ROSEMARY PEAR ALMOND SHORTBREAD TARTLETS

INGREDIENTS

for the crust

5 tablespoons unsalted butter, melted and cooled
1/3 cup honey
1 1/2 cups almond meal
1 teaspoon almond extract
2 teaspoons fresh rosemary leaves, chopped
1/8 teaspoon sea salt

for the filling

3 ripe pears (2 cups), peeled, quartered, and cut into thin slices
1 tablespoon lemon juice
1 bay leaf
1/2 cup honey

4 small sprigs of rosemary for garnish

Directions

Preheat oven to 350F. Spray 4 5-inch tart shells with cooking spray and set aside.

Combine melted butter, honey, almond meal, almond extract, salt and chopped rosemary. Using your fingertips, press dough into the bottoms and sides of four 5 inch tart pans (buttered or nonstick). Repeatedly poke the surface of the dough with a fork. Set in refrigerator to cool for 20 minutes.

Bake 10 minutes, then poke the surface again with a fork to keep the dough from bubbling up too much. Return tarts to the oven and bake another 5-8 minutes until deep golden brown. Let cool.

Meanwhile, combine pears, lemon juice, bay leaf and honey in small sauce pan. Bring to a boil. Cook vigorously for 10 minutes, stirring regularly to avoid burning. Pour compote into a bowl and let cool. If you aren't going to serve the tarts right away, cover your jar and refrigerate until later.

Just before serving, scoop pear compote onto the tart shells. Top each little tart with a sprig of rosemary.