



PREP: 20 mins  
COOK: 50 mins  
SERVES: 8

## Vanilla Pear Frangipane Galette

The epitome of rustic chic, this galette is filled with a nutty almond filling and vanilla poached pears at the peak of their season. Make it in the cool months and serve with hot vanilla custard or for a special dessert, good quality vanilla bean ice cream.

### Ingredients

#### Crust

1 cup + 1 tbsp (165g) plain flour  
1/2 cup (50g) almond meal  
1 tbsp caster sugar  
pinch salt  
¼ tsp ground cardamom  
pinch ground cinnamon  
150g butter, chilled, cut into small cubes

### Method - Crust

#### STEP 1

Combine all ingredients except chilled water in a food processor and process until mixture resembles fine breadcrumbs. Add iced water 1 tsp at a time until mixture comes together. Remove from processor and form a ball (do not knead), wrap in clingwrap and chill for one hour.

### Method - Frangipane

#### STEP 1

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## Ingredients

2 tbsp Queen Vanilla Bean Paste  
2-4 tbsp iced water

### Frangipane

2/3 cup + 1 tsp (155g) caster sugar  
1 2/4 cups + 1 tbsp (185g) almond meal  
2 large eggs, lightly whisked  
Pinch salt  
1 tsp Queen Fairtrade Vanilla Extract with Seeds  
1/2 tsp Queen Natural Almond Extract  
40g unsalted butter, melted  
4 bosc pears, ripe but firm  
1 large egg whisked with 1 tbsp water  
1/4 cup apricot jam

## Method - Frangipane

Combine all ingredients except butter in a food processor and mix until combined and smooth. Add melted butter and process until mixture comes together. Set aside.

### STEP 2

Preheat oven to 200C (fan forced). Halve and core pears, then carefully slice into fans, leaving tops intact.

### STEP 3

Once dough is chilled, remove from clingwrap and roll out to a large circle approx. 3-5mm thick on a lightly floured surface, turning to prevent sticking. Gently transfer to a baking tray lined with baking paper, using rolling pin to lift the dough.

### STEP 4

Spread frangipane over dough, leaving a 3-4cm border around the edges, to allow for folding. Top with fanned pears and brush with egg wash. Bake for 45-50 minutes until golden. Once ready to serve, gently heat jam until runny, and then brush galette with a thin layer of jam. Serve with ice cream or double cream.

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