



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 Finest Vava'u Vanilla Extract
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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