

Pear frangipane with toasted almonds

Cuisine: Other
Food category: Pastry



Author: Ondrej Vlcek

Company: Retigo



Program steps

1

 Hot air

 100 %

 Termination by time

 00:30

hh:mm

 165 °C

 60 %



Ingredients - number of portions - 12

| Name | Value | Unit |
|-------------------|-------|------|
| butter | 110 | g |
| plain wheat flour | 230 | g |
| powdered sugar | 30 | g |
| chicken eggs | 1 | pcs |
| butter | 180 | g |
| powdered sugar | 180 | g |
| chicken eggs | 3 | pcs |
| almonds | 180 | g |
| plain wheat flour | 40 | g |
| pears | 6 | pcs |
| apricot jam | 200 | g |
| almonds | 100 | g |

Nutrition and allergens

Allergens: 1, 3, 7, 8
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

| Nutritional value of one portion | Value |
|----------------------------------|----------|
| Energy | 521.1 kJ |
| Carbohydrate | 46.9 g |
| Fat | 33.1 g |
| Protein | 7.6 g |
| Water | 0 g |

Directions

Mix butter, flour and icing sugar thoroughly and add beaten egg to form a dough.
Leave to chill in fridge for at least half hour.
For the filling whisk butter and sugar until pale.
Add the eggs gradually followed by almonds and flour.
Roll the dough on a flour dusted surface and line the tin.
Leave to chill again if possible for another half hour.
Spread the fillind onto a dough and top with quatered and peeled pears skin side up leaving some space between them to allow the mixture to rise.
Place in the oven and bake at 180° for 40 minutes until golden brown.
Cool slightly and glaze with warm apricot jam and sprinkle with toasted almond flakes.

Recommended accessories



Vision Pan