



POACHED PEAR AND FRANGIPANE TART

Pastry

- 1 Egg
- 50g Caster Sugar
- 125g Butter
- 200g Soft Flour
- Pinch Salt

Frangipane

- 100g Butter
- 100g Caster Sugar
- 2 Eggs
- 100g Ground Almonds
- 10g Flour

Other

- 25g Apricot Jam
- 2 Pears
- 2 Cloves
- 50g Caster Sugar

Method

1. Preheat the oven to 190°C.
2. Make the pastry by creaming the egg and sugar together until it is light and fluffy.
3. In a separate bowl, sieve the flour and salt. Cut the butter into small cubes and rub it into the flour until a sandy texture is achieved.
4. Make a well in the centre and add in the egg and sugar mixture. Bring the mixture together gently until you have a dough. Shape into a flattened ball and wrap in cling-film. Allow it to rest in the fridge for 20 minutes.
5. In a saucepan of water, add the cloves and 50g sugar and place on to heat. Peel, half and core the pear and once the pan of water has heated up, add the pears into the pan. Do not allow the water to boil, the water should be gently simmering. Allow the pears to cook for roughly 20 minutes. A knife should be able to just pierce the pairs.
6. Prepare the frangipane by creaming the butter and sugar until it is light and fluffy.
7. Slowly beat in the eggs then fold in the ground almonds and flour, mix it well and chill until required.
8. Roll out the pastry into a circle large enough to line your greased flan case, carefully line the case making sure to patch up any holes in the pastry and push out any air around the sides. Trim off any excess pastry.
9. Take a fork and dock the bottom of the pastry then fill with the frangipane filling. Spread the frangipane evenly.
10. Take the cooked pear halves and half them again. Thinly slice the pears, making sure not to cut right up. This should allow you to fan the slices out. Place the slices onto the top of the frangipane and place in the oven to bake. Bake for 40-50 minutes. The pastry should be golden and the frangipane should be set.
11. Make up an apricot glaze by placing the apricot jam in a saucepan with a little water and bringing it to the boil. Using a pastry brush, brush the glaze over the cooked tart.



CHOCOLATE CHEESECAKE

Base

125g Chocolate Digestive Biscuits

60g Unsalted Butter

Filling

200g Cream Cheese

110g Caster Sugar

150g Dark Chocolate

2 tbs Cocoa Powder

120ml Double Cream

Method

1. Melt the butter gently. Place the biscuits into a food processor and crush thoroughly, add the melted butter through the spout and mix well. Tip the biscuit base into a spring form tin and press down well and evenly with the back of a spoon. Chill while making the filling.
2. Whip the cream until soft peak form and set aside. Melt the chocolate in a double boiler. The water should not boil and the base of the bowl should not touch the water. Place the cream cheese and sugar into the food processor and blend well. Pour the melted chocolate into the spout while blending. Add the cocoa and remove to a large bowl.
3. Make sure the mixture is cool and fold in the cream. Place this cheesecake mix onto the biscuit base and chill for 24 hours.