

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 soft	110	g
plain wheat flour	230	g
powdered sugar	30	g
chicken eggs	1	pcs
butter soft	180	g
powdered sugar	180	g
chicken eggs	3	pcs
almonds	180	g
plain wheat flour	40	g
pears peeled	6	pcs
apricot jam	200	g
almonds	100	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.

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

Recommended accessories



Vision Pan