



Kent Island Crab Cakes

Poached Pear Tart

The fruit and almond pairing here is sensational, but be sure to use pears that are ripe to experience the full burst of flavor. With hints of cinnamon and almond in the flaky crust and an almond-flavored custard surrounding the pears, this is a grand finale for any meal.

Makes 8 to 10

CINNAMON CRUST

1 cup all-purpose flour
2 tablespoons confectioner's sugar
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/2 teaspoon almond extract
4 tablespoons unsalted butter, cut into pieces

- Preheat the oven to 350°F. Place the flour, confectioner's sugar, salt, cinnamon and almond extract into a food processor fitted with a metal blade.
- Turn on the machine and add the butter, a piece at a time.
- Process until a ball of dough forms, no more than 30 seconds.
- Remove from the machine and press into a 10-inch tart pan with a removable bottom. Bake the crust for 10 minutes, until light brown.
- Set aside to cool.

FILLING

4 pears, peeled, halved, cored
1 1/2 cups red wine
1/2 cup granulated sugar
1/3 cup heavy cream
1/4 cup almond paste + 1/4 cup slivered almonds
2 eggs
1 1/2 teaspoons almond extract

- In a medium saucepot over high heat, bring the wine and half the sugar to a boil. Add the pears and cook until the pears are fork tender, about 10 to 15 minutes. Flip the pears over a few times as they cook. Set aside and let the pears cool in the wine.
- Remove the pears from the wine and cut lengthwise into slices. Arrange the slices decoratively on the crust and set aside. Place the tart on a baking sheet.
- In a food processor, blend the cream, almond paste and remaining sugar until smooth. Add the eggs and almond extract and mix well. Pour the mixture over the pears. Sprinkle with almond slices.
- Bake the tart for 25 to 30 minutes or until the custard is set. Remove from the oven and cool slightly.