



SPICED PEAR TART

PREP: 25 min COOK: 1 hr
TOTAL: 1 hr 25 min SERVES: 8

CRUST

1 1/2 cups flour
2 tablespoons sugar
1/4 teaspoon salt
8 tablespoons unsalted butter, chilled
1 large egg
1 teaspoon vanilla extract

PEARS

2 red Anjou pears, firm
1/4 cup sugar
2 tablespoons lemon juice
1/2 teaspoon cinnamon
1/4 teaspoon allspice
1/4 teaspoon nutmeg

FILLING

4 ounces cream cheese, softened
1 cup whole milk ricotta
2 tablespoons lemon juice
1 teaspoon lemon zest
1/2 cup powdered sugar
1 large egg

1. In a large mixing bowl, combine the flour, sugar and salt for the crust. Cube the butter, add to the flour mixture, and cut with a pastry cutter until the mixture resembles coarse crumbs.
2. Whisk the egg and vanilla extract in a small bowl and add to the flour mixture. Knead the dough until it forms into thick clumps. Starting in the center and working outwards, press the dough into the bottom and up the sides of a 9-inch tart pan with a removable bottom. Prick the dough all over with a fork.
3. Place the dough in the fridge to chill while you prepare the pears and filling.
4. Core the pears and cut into 1/8-inch slices. Toss the pear slices, sugar, lemon juice, cinnamon, allspice and nutmeg in a large mixing bowl; set aside.
5. Preheat oven to 375 degrees.
6. Whip the cream cheese using an electric mixer until smooth. Add the ricotta and continue mixing. Add the lemon juice, zest, and powdered sugar; mix until combined. Add the egg and mix until combined.
7. Spread the filling into the dough in the tart pan, smoothing the top. Arrange the pear slices on top of the filling. Bake for 1 hour or until the filling is set.
8. Remove from oven and allow to rest for 10 minutes before transferring to the fridge to chill completely. Serve cold.