



*Last winter I invited my cousin and her fiancé over for dinner and I made these individual tarts for dessert. They were a huge hit, so I decided to make them again this year. They remind me of French pear and frangipani tarts.*

*With pears in season and nuts playing a starring role in winter foods, this recipe is perfect for holiday entertaining. Making spun sugar for a garnish is fun as long as you don't burn yourself. I recommend using a nonstick silicon mat from a kitchen supply store. I think the mats are worth the investment because I have used parchment paper with unsatisfactory results in the past. This recipe dose not hold well and is best made a couple of hours before serving at room temperature.*

### **Serves 6 Individual Tarts**

#### **Crust**

1/2 cup unsalted butter chilled and cut into cubes

1/4 cup powdered sugar

1 1/4 cup flour

1/8 tsp salt

## Filling

- 1 large Bosc pear peeled and thinly sliced
- 3/4 cup sugar
- 2 large eggs
- 30 g dark or semi sweet bar broken into small pieces
- 30 g chopped hazel nuts
- 1/4 tsp vanilla extract
- pinch of ground cinnamon
- Garnish spun sugar shapes
- 1/2 cup granulated sugar
- 1/4 cup water
- 1/8 tsp cream of tartar

## Method

Put all crust ingredients in a food processor or a large bowl. Pulse processor or use two forks to cut butter into flour until consistency of fine bread crumbs. Press into the bottoms of 4 inch tart molds making an edge about 1/2 inch high. Bake at 350° for 15 minutes or until slightly golden.

In electric mixer or hand held mixer beat the sugar, eggs vanilla and cinnamon until smooth.

Divide chocolate pieces and chopped nuts evenly into the bottoms of all six tarts. Next add sliced pears you can make a pattern of your choice. Ladle egg and sugar mixture over tops of tarts taking care not to over fill.

Bake at 350° for 20 minutes or until tarts are golden brown and set in middle. Serve with spun sugar or simply opt for vanilla ice cream.

To make the spun sugar shapes heat sugar, water and cream of tartar in a skillet over medium heat. Stir slightly until sugar is dissolved. Bring to boil over medium heat for about 15 minutes or until sugar begins to caramelize. Use a metal spoon to scoop up some of the caramelized sugar. Hold spoon about three feet in the air and jiggle your hand back and forward making amoeba like patterns on the silicon mat. Let cool then peel off and garnish your tarts.