

Lloyd Platt & Co. - RECIPE N0.14

By Eric Lanlard

ERIC LANLARD'S FAVOURITE RECIPE

This week's recipe is from Eric Lanlard - www.savoirdesign.co.uk - Eric is a master patissier and has made cakes for Madonna, The Beckhams, Savoirdesign and Royalty

Tarte Bordeaulaise

Serves 6-8

You will need: A cook's knife, scales, chopping board, large saucepan, measuring cup, wooden spoon, rolling pin, pastry brush, mixing bowl, small saucepan.

Main Ingredients:

- 125g ground almonds
- 125g caster sugar
- 125g unsalted butter, softened
- 3 eggs
- 100g cocoa
- 22cm uncooked sweet shortcrust pastry for the tart shell
- Apricot jam, sieved, to glaze

Ingredients for the poached pears:

- 250g caster sugar
- 250g water
- 250ml red wine
- 6 large ripe pears (ideally William pears)
- Cinnamon
- Zest of an orange
- 2 cloves

Method:

1. First poach the pears the day before you wish to make the tart. Place the caster sugar and water in a large saucepan and heat until the sugar has dissolved making syrup.
2. Peel the pears, leaving them whole, and add them to the simmering syrup. Poach the pears for 10mm. Set the pears aside to cool in the syrup. Once cool chill the pears, still in the syrup overnight in the fridge.
3. Preheat the oven to 180 degrees
4. In a mixing bowl mix together the ground almonds, cocoa and sugar. Add in the butter and cream together until thoroughly mixed.
5. Beat in the eggs one by one
6. Fill the pastry case with the almond cream
7. Halve the poached pears, keeping the stem intact, and slice across
8. Layer the pear slices across the almond cream
9. Bake the tart for 30/40 mins until the filling is set and the pastry gold.
10. Gently heat the apricot jam in a small pan. Brush the freshly baked pear tart with warm apricot jam to glaze it.

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