



Pear Custard Tart with Hazelnut Crust

By Susan Spungen

Serves 8 to 10

For the dough:

- 1 cup/128 g hazelnuts
- 1 cup/128 g all-purpose flour
- ½ cup/50 g confectioners' sugar
- ¼ cup/50 g granulated sugar
- ¼ teaspoon kosher salt
- 6 tablespoons cold butter, cut into pieces
- 1 egg yolk

For the tart:

- 2 [Rosé-Cranberry Poached Pears](#) plus a few of the cranberries
- ¾ cup poaching liquid from [Rosé-Cranberry Poached Pears](#)
- 2 eggs

For the glaze:

- 1 cup poaching liquid from [Rosé-Cranberry Poached Pears](#)

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1. Heat oven to 375°F. Spread hazelnuts on a small sheet pan and toast for 8 to 10 minutes (but watch carefully), shaking occasionally, until the skins are popping off and the nuts are golden. Immediately pour into a bowl and cover with a folded dishcloth. When they're cool enough to handle, rub the skins off ([click here](#) for a visual). If they don't all come off, it's fine. Separate the skins from the nuts and put the nuts in the food processor.
 2. Add the flour, confectioners' sugar, granulated sugar, and salt. Pulse until the nuts are pretty finely ground.
 3. Add the butter to the food processor, and pulse until fine crumbs form. Add the egg yolk and pulse until the crumbs look evenly moistened (you may need to scrape the sides if any of the yolk sticks). Transfer to a medium bowl, and mix a little more with your hands.
 4. Transfer to a 10-inch removable bottom tart pan (it will still be in crumbs), and press it into the bottoms and sides as evenly as possible. Pay special attention to the edges, building them up a little so they don't get too dark, and are sturdy. Chill until firm, in the freezer if possible.
 5. Poke the shell all over with a fork. Line it with foil, and fill with dry beans or baking weights, and bake for 15 minutes. The exposed top

edge of the tart should look dry and maybe starting to brown. Remove the pan from the oven, carefully remove the foil, being careful to contain the beans, and return the pan to the oven to bake 15 to 20 minutes longer until golden all over.

6. Cut the poached pears in half lengthwise, and remove the seeds (I like to use a melon baller). Cut each half in half again, and cut 4 or 5 wedges out of each quarter. Arrange the pear slices attractively in the tart shell.
7. Strain the poaching liquid to catch the cranberries, so you end up with $\frac{3}{4}$ cup. In a bowl, combine the poaching liquid with the eggs, using a whisk to mix thoroughly.
8. Pour the liquid (it will be very thin) into the tart shell. Sprinkle some of the cranberries around the pears. Place the tart pan on a sheet pan, and bake for 35 to 40 minutes until set in the center. Remove to a cooling rack. Let cool for 10 to 15 minutes before glazing.
9. To make the glaze, simmer the additional cup of poaching liquid in a small saucepan until syrupy, and brush onto the pears. Once the pears are coated, dab it onto the exposed parts of the custard. Serve warm, room temp, or cold. Refrigerate leftovers.