

Pear and Almond Tart



Ingredients

Pear and Almond Tart

Group One

1000g **Cakemax Margarine**

1000g Caster Sugar

Group Two

1000g Eggs

Group Three

2000g Almond Meal

250g Bakers Flour



Directions

Cream Group 1.

Beat in Group 2 slowly.

Add Group 3 and blend to a smooth paste.

Procedure:

Line tart shells with shortpaste and pipe or spread some raspberry jam.

Next, pipe in the Almond Cream to $\frac{3}{4}$ fill the shells.

Drain tinned pears and slice them across the body.

Place the pears in a design on the almond cream.

BAKE:

Bake at 180 degrees Celsius for about 30 minutes.

FINISHING:

When baked, glaze the pear with boiled apricot jam.

Decorate with some roasted flaked almonds.

