



Ingredients:

1 1/3 cup wheat flour

2 Tbsp confectioners' sugar (caster instead is good too)

113 g unsalted butter, softened at room temperature

1 egg yolk

1 Tbsp lemon juice

Ingredients for the filling and topping:

3-4 large pears (not too soft)

1/2 cup (100 g) hazelnuts (or walnuts)

1/2 cup (100 g) of shelled unsalted pistachios

1 egg yolk

1 tbsp of honey

2 tbsp white (or brown) sugar

2 tbsp (30 g) butter

1 Tbsp lemon juice

2 tbsp lemon curd

Directions:

In a large bowl, mix powdered sugar, wheat flour, butter, egg yolk and lemon juice. Knead to smooth the dough. Shape into a ball and wrap in plastic foil, refrigerate for at least 30 minutes.

Preheat oven to 360°F (180°C).

Crush pistachios and hazelnuts in a bender. Add honey, sugar, butter and the egg yolk then blend until the paste is sticky.

Transfer the dough onto buttered and flowered round tart pan (10-inch). Push it into the button with your fingers, spreading to cover bottom and sides. Prick all over with a fork and spread the entire surface of the dough with the paste. Peel the pears, cut them in halves, remove the core and slice them into fine strips before placing them on the pie. Before baking, brush the pears with lemon juice or sprinkle just a veil of powdered sugar and bake for 30 minutes. Decorate whole tart with lemon curd. Your pear dessert is ready! Smacznego!







