**Pear Frangipane Crostata Recipe**  
Makes one 9-inch crostata to serve 6

**DOUGH**  
1 1/2 cups all-purpose flour  
2 tablespoons granulated sugar  
1/2 teaspoon fine sea salt  
1/2 cup (1 stick) very cold unsalted butter, cut into 1/2-inch cubes  
4 tablespoons ice water, plus more as needed

1. In a food processor, pulse the flour, sugar, salt, and butter until the butter is incorporated into small, pea-size pieces. Open the lid, add the ice water, and pulse again until the mixture looks uniform.

2. Press a small amount of dough together in your hand. It should hold together firmly. If it feels dry or crumbly and doesn’t hold together well, add more ice water, 1 tablespoon at a time.

3. Turn the dough crumbs out onto the countertop, and press them into a flat disk. Wrap in plastic wrap and refrigerate for at least 30 minutes or up to 2 days.

**CROSTATA**  
1/2 cup roasted, unsalted almonds  
1/4 cup sugar  
3 tablespoons unsalted butter, at room temperature  
1 large egg  
1 tablespoon all-purpose flour  
1 teaspoon vanilla extract  
1/4 teaspoon pure almond extract or 1 tablespoon almond liqueur such as Amaretto  
3 ripe but firm Bartlett pears, peeled, halved and cored  
1 egg, well beaten (for the crust)  
2 tablespoons coarse (turbinado) or granulated sugar (for the crust)  
1 tablespoon confectioners sugar (for sprinkling)

1. Preheat the oven to 375°F. Line a rimmed baking sheet with parchment paper. Slice the pear halves crosswise into thin slices, keeping the shape of the pears intact.

2. In a food processor, grind the almonds and sugar until they look like fine sand. Add the butter, 1 of the eggs, flour, and almond extract or Amaretto. Process the mixture in the machine for 1 minute.
3. On a floured work surface, roll the dough into a 13-inch circle. Place the circle on the parchment-lined baking sheet.

4. Pour the almond cream onto the center of the dough and spread it into an 8-inch circle. Lift the pair halves with a spatula to keep the shape of each pear intact, and place them over the filling in a circle with the narrow edge of each pear pointing to the center. Fan out the pears slightly. Fold the edges of the dough over the fruit, pleating as necessary and pressing gently to seal the pleats.

5. Brush the dough with the beaten egg and sprinkle with the sugar.

6. Bake for 40 to 45 minutes, or until the crust is golden brown. Place the baking sheet on a wire rack to cool for at least 20 minutes. Sift confectioner’s sugar over the crostata before slicing and serving.

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