

Gingered Pear and Cranberry Tart

Thanksgiving: Back to Our Roots | November 2005



The dough can be prepared and chilled for up to three days or frozen for up to one month. Serve the finished tart with cinnamon ice cream or whipped cream.

- 2 CUPS ALL-PURPOSE FLOUR
- 1/4 CUP SUGAR
- 3/4 TSP. SALT
- 1/2 CUP UNSALTED BUTTER, CUT INTO SMALL PIECES
- 1 EGG YOLK
- 6 TBSP. WATER
- 5 MEDIUM ANJOU OR BARTLETT PEARS, PEELED, CORED, AND SLICED (ABOUT 5 CUPS)
- 1 TBSP. LEMON JUICE
- 3 TBSP. SUGAR
- 1 TBSP. ALL-PURPOSE FLOUR
- 1/2 TSP. GROUND CARDAMOM
- DASH SALT
- 1 CUP FRESH CRANBERRIES
- MILK
- SUGAR
- 1/4 CUP PEAR NECTAR OR APPLE CIDER
- 3 TBSP. SUGAR
- 2 TBSP. FINELY CHOPPED CRYSTALLIZED GINGER

In a large bowl stir together 2 cups flour, 1/4 cup sugar, and 3/4 teaspoon salt. Cut in butter with a pastry blender until mixture resembles coarse cornmeal. In a small bowl combine egg yolk and 3 tablespoons water. Stir yolk mixture into dry ingredients. Stir in enough remaining water to just moisten. Shape dough into a ball. Flatten into a disc, cover in plastic wrap, and chill for 30 minutes (or up to 3 days). On a lightly floured surface, roll dough to a 13-inch circle. Transfer to a baking sheet lined with parchment paper. Cover with plastic wrap; set aside.

In a large bowl gently toss pears with lemon juice. Add 3 tablespoons sugar, 1 tablespoon flour, cardamom, and dash salt; toss to combine. Place pear slices on dough in concentric circles toward the center, leaving a 2-inch border of dough around the edges. Spoon any remaining liquid from bowl over pears. Top pear slices with cranberries; press cranberries lightly into pear mixture. Fold dough edges up and over pears, pleating gently. Brush dough edges with milk and sprinkle with additional sugar. Bake in a 375° oven for 20 minutes.

Meanwhile, prepare pear syrup. Bring pear nectar, 3 tablespoons sugar, and crystallized ginger to a simmer in a small saucepan. Lower heat and simmer, uncovered, for 5 minutes. Remove tart from oven and pour syrup over filling. Bake for 15 to 20 minutes more or until tart is golden and filling is bubbly. Cool to room temperature. Makes 8 to 10 servings.