

Authentic pear pie with cashew and caramel

Ingredients to make 2 pies of 20 cm ø:

1. Frangipane dough with cashew nuts to fill and top
2. 48 **Crop's frozen pear segments**
3. Pralin of cashew nuts
4. Cold caramel pieces
5. Castor sugar
6. Puff paste



1. Frangipane dough:

Ingredients:

- 250 g crushed cashew nuts
- 250 g castor sugar
- 250 g soft butter
- pinch salt
- 200 g whole eggs (\pm 4)
- 100 g pastry flour

Preparations:

- Mix the crushed cashew nuts, sugar and butter, not whipping them up!
- Add the whole eggs.
- Whisk the pastry flour into the dough.

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2. Pear segments:

Preparations:

- Put the frozen pear segments into a deep plate, sprinkle with sugar, bake for 5 minutes at 180°C in the oven and put aside for 30 minutes before.

3. Pralin of cashew nuts:

Ingredients:

- 250 g cashew nuts, roughly crushed
- 180 g sugar
- 30 g egg white

Preparations:

- Mix the cashew nuts and sugar into a bowl.
- Add the egg white and whisk until the egg white is solved to a dry mass.



4. Caramel pieces:

Ingredients:

- sugar

Preparations:

- Put a small sauteuse on the fire plate and warm up (without smoking).
- Take sugar and a long cooking spoon.
- Pour a little quantity of sugar into the sauteuse and melt, while stirring, then add a next scoop of sugar, melt and stir. Repeat till you have the desired quantity.
- Heat till you have a light brown, clear caramel.
- Pour on baking paper and cool off.
- Once cold, break the caramel into pieces.

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5. Composition:

- Roll out the puff paste on the baking paper, put a ring form of \pm 4 cm on it and press softly.
- Pipe a small layer of frangipane.
- Top with the marinated pear segments.
- Pipe in the middle of the pie some more frangipane
- Sprinkle with the pralin.
- Put the caramel pieces on the dough and sprinkle with castor sugar.
- Bake for 1 hour at 180°C, till the puff paste is brown colored.
- Cool off.
- Remove the ring form from the pear pie, sprinkle with castor sugar and serve.

