



Pear & Pistachio Tart

Chef Eileen Quinn

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**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Ingredients

4 small pears, peeled, halved, cored
1 and 1/2 cup Essencia or other sweet dessert wine
1 vanilla bean
1 cup shelled unsalted pistachios (about 3 ounces)
3/4 cup sugar
6 tablespoons unsalted butter, room temperature
1 large egg
Pie crust, par baked for 10 minutes
Finely chopped pistachios
Fresh mint leaves

Instructions

Combine pear halves and 1 cup dessert wine in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring wine to boil. Reduce heat; cover and simmer until pears are just tender, turning occasionally, about 10 minutes. Using slotted spoon, transfer pear halves to paper towels and drain well. Boil pear poaching liquid in saucepan until reduced to 2 tablespoons, about 7 minutes. Set glaze aside. Finely grind pistachios and sugar in processor. Add unsalted butter and egg; blend just until filling is combined. (Can be prepared 1 day ahead) Cover pears and nut filling separately and refrigerate. Cover glaze and let stand at room temperature.) Preheat oven to 375F. Fill pie shell with prepared filling. Carefully arrange thin slices of pear in a spiral on the tart. Bake for about 25 minutes or until puffed and golden. Remove from oven and allow to cool thoroughly. Brush with glaze and sprinkle with chopped nuts. Garnish with mint.