



Artisan Frangipan Tart



Finishing Suggestion

5280-32 Best Brands Raspberry Bag Pac
 5345-08 Best Brands Apricot Glaze
 Almond Paste
 Pear Halves, canned & drained

Directions:

1. Make short dough:

7 lbs.	Cold Unsalted Butter
4 lbs.	Granulated Sugar
1 lb.	Eggs
8 lbs. 10 oz.	Bread Flour

 - a. Mix butter, sugar and eggs until crumbly
 - b. Add flour and mix until just blended.

2. Roll out to approx 7mm and line pans.
3. Thinly spread Raspberry Filling onto bottom of crust.
4. Place 6 pear halves in crust.

5. Make frangipan:

7 lbs.	Almond Paste
2 lbs. 4 oz.	Granulated Sugar
3 lbs. 12 oz.	Butter
1 lb. 8 oz.	Cake Flour
4 lbs. 8 oz.	Whole Eggs

 - a. Mix almond paste and sugar
 - b. Slowly cream in butter
 - c. Add cake flour and cream, scrape bowl
 - d. Add eggs and cream.

6. Pipe frangipan around pears.
7. Sprinkle with sliced almonds.
8. Bake at 375°F for 40 minutes or until golden brown.
9. Glaze with apricot glaze and garnish as desired.



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