

Pear Almond Puff Pastries

Watch the puff pastry work its magic for a quick bake in the oven. The rich almond paste filling and juicy pears are a delightful combination. Enjoy them with your morning or afternoon tea.

Ingredients

2 9x9 Puff Pastry Sheets, thawed (Aussie Bakery Brand Recommended)
2-3 Ripe Firm D 'Anjou Pears, halved, cored, sliced into 1/8 inch slices
4 tablespoons Unsalted Butter, Melted
1 large Egg + 1 Tablespoon Water, whisked
Granulated Sugar
Slivered Almonds

Almond Paste Filling

7 oz Pure Almond Paste
8 tablespoons Unsalted Butter, Melted
1/4 cup Granulated Sugar
3/4 teaspoon Vanilla Extract
2-3 tablespoons Whole Milk

Preparation

Preheat oven to 375 degrees with rack in the center.

Prepare Almond Paste Filling: In the bowl of an electric stand mixer fit with the paddle attachment beat almond paste, 1/4 cup sugar and 8 tablespoons melted butter until almond paste breaks up and begins to soften. Add vanilla extract and milk. Beat until very smooth and no lumps appear.

Carefully unfold one of the puff pastry sheets. Cut along the creases to make three long strips then cut horizontally across the center to make six 5x3 rectangular shaped pieces.

Brush large non-stick baking tray with melted butter. Place puff pastry pieces (3 per row) on baking sheet leaving space in between. Prick all over with a fork then brush with melted butter. Spread almond filling to completely cover each piece (about 2 teaspoons filling per) Fan 5-6 pear slices on each, (slightly overlapping, leaving space on edges) lightly sprinkle with sugar, brush two opposite edges with egg wash, fold egg washed corners in (some corners may overlap on fruit), brush folded corners with additional egg wash, sprinkle with slivered almonds. Bake for 15 to 18 minutes until puff pastry is golden and risen.

While pastries are baking, repeat process with 2nd sheet. Serve warm, or store in an airtight container for up to 2 days.

Makes 12 Pastries