



DANCING BULL

Apple-Pear Tart

Serves 6

INGREDIENTS

For the crust

1 ¼ c Flour
½ t White sugar
¼ t Salt
1 Stick, cold butter, cut into ½-inch cubes
4T Ice water

For the Filling

2 green apples, peeled, cored, and sliced
1 Anjou pear, peeled, cored, and sliced
3 Egg yolks
¾ c Heavy cream
¼ c Sugar

INSTRUCTIONS

Preheat oven to 375 degrees.

Place flour, sugar, and salt in a food processor, then pulse to mix. Add butter, then pulse 2 seconds at a time until mixture forms pea-sized dough balls. Add ice water, then pulse more several times until the dough holds together when pressed between fingers. Remove dough and place into a medium-sized bowl. Form dough into a ball, then, using your hands, press it down to form a disk. Wrap disc in plastic and refrigerate for 30 minutes. Remove dough, then press into a 9-inch tart pan, trimming the edges with your fingers. Using a fork, prick the bottom and sides several times. This will prevent the crust from bubbling.

Serve with Dancing Bull Sauvignon Blanc.