

## Pear Crostata with Clove-scented Walnut Crumb

### Ingredients:

½ cup	Butter, unsalted, cold
½ cup	Sugar
¾ cup	Flour
½ cup	Walnuts
½ tsp.	Cloves, ground
5	Pears, Bartlet or Anjou, cored
2	Pre-made pie crusts, 9" in diameter
	Confectioner's sugar for dusting

### Method of Preparation:

1. Cut butter into cubes and toss with the sugar and flour. Transfer butter mixture to a food processor and pulse a couple times to create a pebbly consistency. Add the walnuts and pulse a few more times; the crumb mixture should resemble wet sand. Reserve in the fridge until ready to use.
2. Pre-heat oven to 425°F on convection (if possible). Wash and peel the pears then slice very thin. Lay the pie shells out onto two baking pans that have been lined with parchment paper. Evenly distribute the pears between both pie shells and fan out pear slices in a circular pattern leaving a 1 ½ inch border. Top with ½-¾ cup of the walnut crumb on each tart and bake for 15-18 minutes.
3. Remove from the oven and let cool for 15-20 minutes. Dust with powdered sugar before serving.

Chef's Note: Both the pears and the walnuts can be substitutes with other fruits and nuts if desired. Serve with vanilla ice cream.