



Submitted Photo

Laurie Anderson, baker at The Shelburne Inn in Seaview, Washington, has a fond memory of her mother-in-law, Val Campiche, serving this tart the first time they met.

Pear or Plum Frangipane Tart

- What you'll need for the pastry:
- 1½ cups flour
 - 8 tablespoons cold unsalted butter
 - 1 egg yolk
 - ½ teaspoon salt
 - 2 to 3 tablespoons ice cold water
 - 3 to 4 ripe pears (or approximately 1 pound of plums)
 - Granulated sugar (for sprinkling)
 - ½ cup apricot jam (for the glaze)

- What you'll do:
1. Combine flour, salt and butter in a mixer until texture is that of coarse crumbs.
 2. Mix egg yolk with ice water and add to pastry, stirring or mixing with hands until it just holds together in a cohesive mass.
 3. Flatten into a thick disk, wrap in plastic and refrigerate for at least 30 minutes.
 4. Preheat oven to 400 F. Roll out the dough, fit into a shallow fluted 10-inch tart pan or flan ring and lightly prick the bottom, flute edges and chill in refrigerator until firm.

- What you'll need for Frangipane Cream:
- 1/3 cup butter at room temperature
 - ¼ cup granulated sugar
 - 1 egg, beaten well
 - 1 egg yolk
 - ½ cup almond paste
 - 2 tablespoons flour
 - 2 teaspoons Kirsch

- What you'll do:
1. Cream butter, gradually beat in sugar and continue beating until mixture is light.
 2. Gradually add egg and egg yolk, beating well.
 3. Add the Kirsch and flour, then blend in the almond paste.
 4. Spread the frangipane into the chilled pastry, spreading it evenly.
 5. Peel pears, halve them and scoop out cores. Cut them crosswise in thin slices and arrange on frangipane in a wheel pattern.
 6. Press them down gently until they touch the pastry base.
 7. Alternately, pit plums and slice into narrow slices, lengthwise and arrange in a similar fashion.
 8. Bake in a preheated oven for 10 to 15 minutes until pastry dough begins to brown. Set shelf near bottom of oven so the base cooks thoroughly.
 9. Turn down the heat to 350 F and continue baking 15 to 20 minutes until fruit is tender and frangipane is set.
 10. Ten minutes before the end of baking, sprinkle with sugar and continue baking.
 11. Transfer the baked tart to a rack to cool. Brush tart with melted apricot jam glaze. You may have to add a little water to thin the jam.



A seasonal tart

The Daily Astorian

Laurie Anderson, the baker at The Shelburne Inn in Seaview, Washington, has a fond memory of her mother-in-law, Val Campiche, preparing a tart the first time they met.

Campiche served the tart for dessert

when Anderson's future husband and partner at the inn, David Campiche, introduced her to his parents.

"My approach to baking is similar to how I feel about the Shelburne, itself," Anderson said. "While respecting and honoring traditions that have been passed down through the ages, I am always eager to learn of new sci-

ence and methodologies and artful presentations.

"I also enjoy the challenge of applying what one knows in a new way, or combining flavor profiles to come up with something exciting. The rule: it has to be good!"

She shares her recipe for Pear or Plum Frangipane Tart with our readers.



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Laurie Anderson demonstrated a Pear and Plum Frangipane Tart to her Ilwaco High School culinary arts students recently.



9-1-WHAT?

THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

Wasted

We are glad to know folks in Astoria take their beer seriously. So don't go stealing someone's brew, dumping half of it out in a parking lot, and waving it around. Cops will be called ... Follow reporter Kyle Spurr on his 9-1-What? Twitter watch, where a few of the sometimes head-scratching calls to area dispatch take center stage. The full feed is at www.twitter.com/9_1_WHAT.

9-1-WHAT?

Following

{9/18 @ 3:18 p.m.} Report of horses in a grassy area that don't appear to belong. #Warrenton

9:20 AM - 23 Sep 2015

9-1-WHAT?

Following

{9/19 @ 6:08 p.m.} Man with a skateboard and a machete. #Astoria

9:21 AM - 23 Sep 2015

9-1-WHAT?

Following

{9/20 @ 1:48 a.m.} Caller reporting a verbal disturbance. No disturbance, just people laughing. #Seaside

7:05 AM - 23 Sep 2015

9-1-WHAT?

Following

{9/20 @ 9:51 a.m.} Man called 911 to report a conspiracy and then disconnected. #Warrenton

9:23 AM - 22 Sep 2015

9-1-WHAT?

Following

{9/22 @ 9:17 p.m.} Woman took a beer from someone, dumped half of it out in a parking lot and started waving it around. #Astoria

7:08 AM - 23 Sep 2015

While other newspapers give you less, The Daily Astorian

GIVES YOU MORE

Our new CAPITAL BUREAU covers the state for you

From left: Peter Wong, Hillary Borrud, Mateusz Perkowski