

Flourless Almond Torte with Caramelized Asian Pears

Chef Jennifer Lange

Serves 8

Blue Rock's Chef Jenn loves to make this simple, yet elegant cake for our gluten-free or gluten-sensitive guests. Whether you have gluten allergy or you just like almonds, you're going to love this flourless almond cake! It is moist, light, rich in flavor and fairly easy to make.

Yield: 8

Prep Time: 1 hr

Work Time: 20 mins

Total Time: 1 hr 20 mins

Ingredients:

3 cups blanched almonds
1 cup maple syrup
6 large eggs
2 teaspoons almond extract
¼ teaspoon salt
4-6 Asian Pears, Bosc or other firm pears
Juice from 1 lemon
1 pinch of salt
1 teaspoon cinnamon
½ teaspoon fresh grated nutmeg
8 oz container of Crème Fraiche
2 tablespoon sugar
1 teaspoon vanilla
1/3 cup pomegranate seeds (optional)



Directions:

- Preheat oven to 375 F.
- Place almonds in a food processor. Grind them until they are fine, but not too fine. You want the texture to be like polenta or a course cornmeal.
- Add the maple syrup, eggs, almond extract and salt. Process until the ingredients are blended, about 20 seconds. Be careful not to over process.
- Pour batter into a parchment lined 8-inch spring form pan. Place on a sheet pan. Bake for 25-30 minutes (or until the cake no longer jiggles). Let the torte cool.

- Peel, core, and slice pears thinly, (about 1/8 inch thick).
- Heat a non-stick saute' pan on medium high heat. Add the pears, lemon juice and a pinch of salt. Cook the pears until soft over medium heat. Continue to add water if the pan gets too dry and the pears are not yet soft. Let the liquid cook off.
- Arrange the pears on top of the torte. Sprinkle with ½ teaspoon cinnamon and ¼ teaspoon freshly grated nutmeg.
- Blend the crème fraiche with sugar, vanilla and ½ teaspoon cinnamon, and ¼ teaspoon nutmeg.
- Cut the torte into 8 slices and place on plate. Dollop with crème fraiche and garnish with pomegranate seeds.

Suggested Wine Pairing:

Blue Rock Viognier is a wonderful tablemate for this cake. We like how the aromatic and full-bodied expression of the varietal balances against the fruit and almond characteristics of this elegant yet simple cake.