

Apple-Pear Pecan Streusel Tart with Bourbon Caramel Sauce

Ingredients for crust:

- ▷ 1 1/4 c. all-purpose flour, plus more for rolling
- ▷ 1 Tbsp. sugar
- ▷ 1 1/2 tsp. kosher salt
- ▷ 1 sticks cold unsalted butter, cubed
- ▷ 1 Tbsp. vodka (cold if possible)
- ▷ 2 - 4 Tbsp. ice water

Ingredients for streusel:

- ▷ 2/3 cup chopped toasted pecans
- ▷ 1/2 cup all-purpose flour
- ▷ 1/2 cup packed light brown sugar
- ▷ 1/2 tsp. kosher salt
- ▷ 6 Tbsp. cold unsalted butter, cubed

Make the crust:

In a food processor, pulse the flour with the sugar and salt. Add the butter and pulse until the pieces are the size of small peas. Sprinkle the vodka and water on top and pulse after each addition until the dough just comes together. Turn the dough out onto a work surface, gather up any crumbs and pat into a disk. Wrap in plastic and refrigerate until well chilled, at least 1 hour and overnight if desired.

Preheat oven to 375°. After chilling the crust, roll it out on a floured surface, and spray your rectangular tart pan with cooking spray. Place the rolled crust in the tart pan and trim edges.

Pierce the bottom of the dough with tine marks from a fork and line with parchment with pie weights or dried beans. Place the lined tart shell in the oven for about 10 minutes to par-bake the crust. Remove from oven and allow shell to cool a bit, about 10 minutes.

Make the streusel:

In a medium bowl, whisk the flour with the brown sugar and salt. Add the butter and, using your fingers, pinch it into the dry ingredients until the mixture resembles coarse meal. Add the pecans and pinch the streusel into large clumps. Refrigerate until chilled, at least 15 minutes.

Make the filling:

In a large bowl, toss the apples with the pears, 1/4 cup of granulated sugar, the salt and lemon juice. Carefully arrange your sliced fruit in the tart shell, interchanging the apples and the pears accordingly, skin side up. You can trim slices to fill in any of the gaps. Sprinkle the streusel evenly over the fruit and fold the edge of the dough up and over the filling.

Bake the tart at 375° for 45-50 minutes, until the fruit is tender and the juices begin to bubble and streusel is golden brown. Let the tart cool. Gently remove from the tart pan and serve with bourbon caramel sauce and ice-cream, if using, before serving. Serves 6-10.

Ingredients for filling:

- ▷ 2 large Granny Smith apples—halved, quartered, cored and thinly sliced lengthwise
- ▷ 2 firm Comice pears—halved, quartered, cored and sliced lengthwise 1/4-inch thick
- ▷ 1/4 c. granulated sugar
- ▷ 1/4 tsp. kosher salt
- ▷ 2 tsp. fresh lemon juice

Bourbon Caramel Sauce

- ▷ 2 c. sugar
- ▷ 1/2 c. water
- ▷ 1 Tbsp. light corn syrup
- ▷ 1 c. heavy cream
- ▷ 1/2 c. bourbon

In a medium saucepan, heat the sugar and water on medium until sugar is dissolved. Bring to a boil and continue cooking, without stirring, until an amber caramel forms, about 6 minutes, add corn syrup. This process can be a little tricky, as the mixture can go from amber to burnt rather quickly, so remain attentive. Remove from the heat and carefully whisk in the cream - it will bubble effusively, this is normal, continue to mix until smooth. Let cool for about 1 minute, then stir in the bourbon. Bring the mixture back to a boil over moderate heat and cook, stirring, for 1 minute. Allow the caramel sauce to cool and serve warm or at room temperature. Sauce can be stored in airtight container in your refrigerator for a week.

