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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Almond Pear Flan

This is one of the treats we enjoyed on our holiday in the Alps earlier this year. It's rich, but not too sweet, and makes a great presentation on the table.

2 Ready-made short crust pastries	2 eggs, beaten
6oz butter, softened	2 egg yolks
6oz extra-fine sugar	2 large ripe pears
6oz ground almonds	4 Tbs apricot jam
2oz plain flour	

1. Preheat the oven to 350f
2. Lightly grease two 9" flan dishes and line with the pastry. Leave to chill while preparing the filling.
3. Beat together the butter and sugar until light and fluffy. Mix in the ground almonds, flour, beaten egg and egg yolk. Split this mixture between the two flan dishes. Even with a spatula as needed.
4. Slice the pears into quarters, trim the stems/pits, and quarter them again in to thin slices. Arrange them over the flan, pressing them down slightly.
5. Bake in the oven for 45-50 minutes until the flans are golden and firm to the touch.
6. Bring the jam to boil with 2 tbs water in a small pan, stirring with a wooden spoon. Remove from the heat and sieve the hot jam, then use this to glaze the flan while it is still warm.

The 2 flans will serve 12 people happily. It's easy to halve the recipe if you want, but making two is hardly any more work, and that way you can have one to serve your guests and one to snack on yourself for a few days.



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