

Pear, Fig and Walnut Pie

Filling

$\frac{3}{4}$ cup Madeira wine
5 ounces soft, dried figs, stemmed and quartered
3 whole anise star
3lbs ripe Angou pears
 $\frac{3}{4}$ cup walnuts, broken into small pieces, toasted and cooled
 $\frac{1}{2}$ cup granulated sugar
fresh juice of one lemon
 $\frac{1}{4}$ teaspoon salt
3 tablespoons cornstarch
2 tablespoons unsalted butter, cut into small pieces
1 large egg yolk, for egg wash
1 tablespoon heavy cream, for egg wash
fine sanding sugar, for sprinkling

Pate Brisee

Crust

2 $\frac{1}{2}$ cups all purpose flour
1 teaspoon salt
1 teaspoon sugar
1 cup (2 sticks) cold unsalted butter, cut into small pieces
 $\frac{1}{4}$ to $\frac{1}{2}$ cup ice water

Pulse flour, sugar and salt in a food processor (or whisk together by hand in a bowl). Add butter, and pulse (or quickly cut in with a pastry blender or your fingertips) until mixture resembles coarse meal, with some larger pieces remaining. Drizzle $\frac{1}{4}$ cup water over mixture. Pulse (or mix with a fork) until mixture just begins to hold together. If dough is not too dry, add $\frac{1}{4}$ cup more water, 1 tablespoon at a time, and pulse (or mix with a fork.)

Divide dough in half onto two pieces of plastic wrap. Gather into two balls, wrap loosely in plastic, and press each disk using a rolling pin. Refrigerate until firm, well wrapped in plastic, 1 hour or up to 1 day. (Dough can be frozen up to 3 months; thaw in refrigerator before using.)

Bring wine, figs and star anise to a boil in a small saucepan. Reduce heat and simmer until figs are softened, 10-12 minutes. Use a slotted spoon to transfer figs to a large bowl. Cook liquid over medium-high heat until reduced to a syrup. About 3 minutes; discard star anise. Pour syrup over figs.

Meanwhile, on a lightly floured surface, roll out 1 disk of dough to a 13 inch round. Fit into a 9 inch glass pie plate. Trim dough, leaving a 1 inch overhang; refrigerate or freeze until firm, about 30 minutes. Roll out second disk to a 13 inch round. Cut out steam vents, one or more with a cookie cutter; refrigerate or freeze dough round and cutout until firm, about 30 minutes.

Peel and core the pears; slice into $\frac{1}{4}$ inch thick wedges. Add pears, walnuts, lemon juice, granulated sugar, salt and cornstarch to figs and syrup; stir until well-combined. Spoon into pie plate, piling high in the center. Dot with butter; lightly brush edge of dough with water. Drape second disk of dough over pin; center over filling. Gently press around filling to fit; trim dough, leaving a $\frac{1}{2}$ inch overhang. Fold edge of top crust under bottom one; crimp to seal. Brush water on bottom of cutout; press onto top crust. Beat egg yolk with cream; brush all over dough. Sprinkle pie generously with sanding sugar; freeze until firm, about 30 minutes. Meanwhile, preheat oven to 400 degrees.

Transfer pie plate to a parchment-lined rimmed baking sheet and bake until just golden, 20-25 minutes. Reduce heat to 375. Bake until juices are bubbling and crust is deep golden brown, about 1 hour. If edges brown too quickly, cover with a foil ring. Let pie cool completely on a wire rack.