

ST. HELENA FARMERS' MARKET

Baked Bosc Pear Butter and Almonds

Chef Lars Kronmark



Yield: 4 servings

Ingredients	Amounts
Bosc Pears [fall pears any kind ok]	2 each
Sugar	1 tsp.
Almond silvers toasted and ground with some AP flour	2 oz
AP flour	½ oz
Butter soft, at room temperature	1 oz.
Optional cinnamon or vanilla to taste	

Method

1. Mix together sugar, flour and toasted chopped almonds (making your own almond paste). Add a tiny touch of salt then add your soft butter. Use a bowl and a wooden spoon to mix and add your spice of choice. I like a touch of vanilla or cinnamon but even lemon zest is great. Mix really well.
2. Cut each pear in half, the long way and scope out the center, around the seeds, using a melon baller or a teaspoon. Remember don't peel your pears!
3. Divide your almond mixture into four and fill each pear half with one of the four parts of almond mixture.
4. Wrap the pears in foil and make sure the flat side is UP.
5. Bake at 350, convection oven for 15-20 mins ("until tender"). Let them cool for 10-15 min.
6. Serve topped with rum ice cream or whipped cream (even out of foil package if you want). Use your own ideas of flavor profiles and enjoy!

Find Chef Lars' chef clip that pairs with this recipe at
"St. Helena Farmers' Market" YouTube page.