

Great RECIPES



Rose Verjus Roasted Pears with Verjus Custard

Serves: 4

Ingredient:

4 small firm ripe pears, peeled
1Tbsp soft brown sugar
1 vanilla bean
¼ C water
250ml Raw Materials Rose Verjus

1Tbsp Raw Materials quince paste
1tsp Raw Materials vanilla paste or vanilla extract
¼ C Unexpected Guest maple almonds, chopped roughly

3 egg yolks
1Tbsp raw caster sugar
½ C pouring cream

Roasted pears:

Pre heat the oven to 150°C.
Dissolve the sugar in the verjus in a heavy casserole dish.
Add ¼ cup of water.
Cool.
Split the vanilla bean lengthwise and scrape out the seeds.
Add the vanilla bean seeds and the pears.
Roast covered for 15 minutes.
Uncover and cook for approximately 40 minutes until pears are soft and liquid has reduced.
Baste the pears with the cooking juices regularly during cooking.
Reserve ¼ cup of the liquor for the custard.

Quince glaze:

Blend the quince paste with at least ¼Tbsp of hot water until the paste is smooth and pourable.
When pears are almost ready start the custard.

Custard:

Place a glass or stainless steel bowl over a saucepan of boiling water.
Whisk the egg yolks gently with sugar and cream over the heat until the custard starts to thicken.
Remove from the heat and cool slightly.
Whisk in ¼ C of verjus liquor from the pears.
Return custard to the heat and whisk until custard thickens again.
Place each pear in a serving bowl. Ladle a generous amount of custard over the pear.
Drizzle with quince glaze and top with chopped maple almonds.

Cook's Notes

A casserole dish with a lid is ideal.
A wire balloon whisk is essential for the custard. It is also ideal for cooked, smooth sauces and gravies. Once you have one it will become a family heirloom.



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