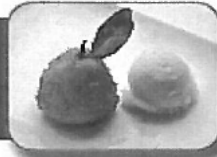


Red Anjou Poire Frite

*(faite de pouding au riz)
avec sorbet de poire, au sauce à la poire cardamome*



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Rice Pudding

¼ Cup long-grain rice
3 Tbsp sugar
Pinch of salt
1 ¼ Cups whole milk
¼ vanilla pod
4 tsp unsalted butter
2 egg yolks

Wash the rice, blanch, rewash, and drain. In an oven-safe pan or pot, add the drained rice to milk (boiled with scraped vanilla pod, salt, sugar and butter). Remove vanilla pod. Cover with lid and place in a preheated oven for 20–30 minutes at 300° F, without stirring. Remove from the oven and add yolks one at a time with a fork. Remove from pan and refrigerate until cool.

Red Anjou Pear Sorbet

6 Red Anjou pears (peeled, cored and diced)
Juice of ½ lemon
½ Cup sugar (to taste)
¼ Cup orange juice

Boil lemon, sugar, and orange juice. Poach Red Anjou pears in this syrup just until soft, or about 5 minutes. Blend in a food processor until smooth. Freeze. Remove from freezer once frozen solid and process again in the food processor.

Red Anjou Pear Compote

1 Red Anjou pear (peeled, cored and diced small)
½ Cup water
½ Cup sugar
½ tsp cardamom
Juice of ½ lemon

Place all ingredients except the pears in a pot, and boil. Add the Red Anjou pears, cover, simmer gently for 5 minutes, then turn off the heat to finish poaching. Drain when cool, and set liquid aside.

Red Anjou Pear Sauce

1 tsp cornstarch
1 tsp water
Remaining liquid from the compote

Take liquid left over from the Red Anjou Pear Compote, and bring to a boil. Add the slurry of water and cornstarch, boil for a minute, then set aside.

To fry:

1 Cup flour
2 eggs
2 Cups Japanese-style bread crumbs
Vegetable oil

Take ¼ Cup of chilled Rice Pudding, put 1 tsp of Red Anjou Pear Compote inside and encapsulate completely. Shape into a pear-like form. Dredge first in flour, then eggs, and then the bread crumbs. Set aside. Fry in 350° F oil until nicely browned on all sides. Carefully remove from oil with a spider.

Garnish

Whole cloves
Bay or sage leaves

Place a clove on top of the pear with a sage or bay leaf. Finish with a spoonful of Red Anjou Pear Sauce in an arched teardrop shape and a scoop of Red Anjou Pear Sorbet.