



Pears

COOKBOOK

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CREAM, BROWN BUTTER CARAMEL AND PUFFED
WILD RICE**

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BEEF AND PEAR KEBABS

Serves 2 to 4

Recipe by Thuy Tran

Total Time: 3 hours 30 minutes

INGREDIENTS

Marinade

- 1/4 cup chopped scallions, plus more for garnish
- 1/4 cup soy sauce
- 3 tablespoons brown sugar
- 1 tablespoon olive oil
- 1 tablespoon toasted sesame seeds, plus more for garnish
- 1 teaspoon garlic powder
- Freshly ground black pepper

Kebabs

- 1 pound filet mignon or cut of your choice
- 1 Anjou pear
- 1 sweet onion, cut into 1 ½-inch chunks
- Cooking spray, for the skewers
- Cooked rice, for serving (optional)

INSTRUCTIONS

1. Marinade: Combine the scallions, soy sauce, brown sugar, oil, sesame seeds, garlic powder and ½ teaspoon pepper in a large bowl or baking dish. Add the beef, toss to coat, and marinate in the refrigerator for at least 3 hours and up to overnight if possible.
2. Kebabs: Prepare a grill or grill pan for medium heat.
3. Halve the pear, core it and cut into quarters. Cut each quarter into 3 to 4 pieces.
4. Spray 4 skewers with cooking spray. Thread the beef, pear and onion on the skewers.

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BEEF AND PEAR KEBABS CONT...

5. Grill the kebabs, turning once, until cooked to desired doneness, 5 minutes per side for medium rare.
6. Transfer to a serving platter and sprinkle with sesame seeds and scallions. Serve with rice if desired.





SHRIMP AND PEAR SALAD

Serves 2

Recipe by Thuy Tran

Total Time: 20 minutes



INGREDIENTS

Dressing

- 5 tablespoons fresh lime juice
- 1/4 cup fish sauce
- 1/4 cup packed brown sugar
- 1 teaspoon chopped red Thai chile
- 1 teaspoon minced garlic

Salad

- 10 to 12 cooked jumbo shrimp, peeled and deveined, tails left on
- 1 red Bosc pear
- 1 Bartlett pear
- 1/2 small sweet onion, thinly sliced
- 1 cup chopped fresh Vietnamese coriander or mint, plus more for garnish
- 1/4 cup fried shallots

INSTRUCTIONS

1. Dressing: Whisk together the lime juice, fish sauce, brown sugar, chile and garlic in a small bowl. Set aside.
2. Salad: Soak the onions in a small bowl of water for 5 to 10 minutes, strain and shake dry.
3. Cut the pears into julienne strips, leaving the skins on.
4. Combine the pears and onions in a medium bowl. Add half the dressing and toss to coat well. If possible, let the mixture marinate in the refrigerator for 30 minutes for optimal flavor.
5. Add the coriander to the pear mixture and toss to combine.
6. Transfer the salad to a serving plate and top with the shrimp. Drizzle with the remaining dressing and sprinkle with coriander and fried shallots.



PERAS RELLENAS DE PICADILLO (PEARS STUFFED WITH PICADILLO)

Serves 4 to 6

Recipe by Mariano Sandoval

Total Time: 50 minutes

INGREDIENTS

3 Anjou pears	1 cup tomato puree
2 tablespoons vegetable oil	1 tablespoon chipotles in adobo
2 carrots, diced	1 bay leaf
2 potatoes, diced	Kosher salt and freshly ground pepper
1/4 onion, chopped	6 slices Manchego
1 pound ground beef	Crusty bread, for serving
1 cup peas	

INSTRUCTIONS

1. Preheat the oven to 350 degrees F.
2. Halve the pears and scoop out all but $\frac{1}{4}$ inch of the flesh, leaving the skins intact so you can fill them. Roughly chop the flesh.
3. Heat the oil in a large saucepan over medium heat. Add the carrots, potatoes and onion and cook, stirring occasionally, until beginning to soften, 8 to 10 minutes.
4. Add the beef and cook, breaking up the pieces with a wooden spoon, until no longer pink, 5 to 7 minutes. Add the peas and pear flesh and cook, stirring occasionally, until warmed through, about 2 minutes.

CONT...

PERAS RELLENAS CONT...

5. Add the tomato puree, chipotles in adobo and bay leaf and stir to combine. Cover and cook until the potatoes and carrots are tender and the flavors are combined, 8 to 10 minutes. Add salt and pepper to taste. Remove the bay leaf.

5. Fill the pear skins with the picadillo and place on a parchment-lined baking sheet. Top each pear with a slice of Manchego and bake until melted, 3 to 5 minutes.

6. Serve the pears with bread.





FLAUTAS DE PAPA Y PERA (PEAR AND POTATO FLAUTAS)

Serves 4

Recipe by Mariano Sandoval

Total Time: 1 hour

INGREDIENTS

Vegetable oil, for frying	Kosher salt and freshly ground black pepper
1/4 onion, chopped	12 flauta or corn tortillas
1 Serrano chile, chopped	1/2 cup sour cream
2 Bartlett pears	4 ounces panela cheese, crumbled (about 1 cup)
1 baked potato, flesh scooped from the skin and diced	1 cup shredded lettuce
	1/2 cup salsa verde

INSTRUCTIONS

1. Heat 1 tablespoon oil in a large saucepan over medium heat. Add the onion and Serrano chile and cook, stirring occasionally, until softened, 5 to 8 minutes.
2. Peel and dice one of the pears. Add the potato and diced pear to the skillet and continue to cook until the pear is softened and beginning to break down, about 5 minutes. Use a bean masher or potato masher to mash the mixture until fully incorporated. Add salt and pepper to taste.
3. Wrap the stack of tortillas in a damp paper towel and warm in the microwave until softened, about 1 minute.
4. Spoon some of the pear mixture into the center of a tortilla and roll it up, leaving the ends open. Secure the roll with a toothpick. Repeat with the remaining tortillas and pear mixture.

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FLAUTAS CONT...

5. Wipe out the saucepan. Heat 1 ½ inches oil in the saucepan over medium-high heat. Working in batches if necessary to avoid crowding the pan, add the flautas and cook until golden and crisp, 3 to 5 minutes per side. Remove the toothpicks.

6. Dice the second pear. Serve the flautas topped with lettuce, sour cream, panela cheese, salsa verde and pear.





TAIWANESE CLUB SANDWICH WITH PORK AND PEAR

Serves 4

Recipe by Pei-Shan Tsai

Total Time: 55 minutes

INGREDIENTS

Pork Patties

- 1 pound ground pork
- 1/4 cup chopped onion
- 2 tablespoons chopped carrot
- 1 tablespoon grated Anjou pear
- 1 tablespoon soy sauce
- 1 tablespoon rice wine
- 1 1/2 teaspoons sesame oil
- 1/2 teaspoon white pepper
- 1 tablespoon vegetable oil

Sandwich

- 1 tablespoon unsalted butter
- 4 large eggs
- 1/4 cup pesto
- 12 slices white bread
- 4 slices Cheddar
- 1 medium tomato, sliced
- 1 cup mixed greens
- 1/2 cup finely julienned carrot
- 1 Anjou pear, sliced

INSTRUCTIONS

1. Pork patties: Combine the pork, onion, carrot, grated pear, soy sauce, rice wine, sesame oil and pepper in a large bowl and mix until the ingredients are thoroughly incorporated. Shape the mixture into 4 patties.
2. Heat the vegetable oil in a nonstick skillet over medium-high heat. Add the patties and cook until browned and cooked through and an instant read thermometer registers 160 degrees F, 5 to 6 minutes per side. Transfer to a plate.

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TAIWANESE CLUB SANDWICH CONT...

3. Sandwich: Wipe out the skillet and heat the butter over medium heat. Crack in the eggs and cook until the whites are set but the eggs are still runny, about 2 minutes. Flip and cook for another 10 to 20 seconds for the whites to set. Remove from the heat.
4. Spread the pesto on the bread. Build a sandwich by layering ingredients in this order: bread, cheese, tomato, greens, egg, bread, carrots, pear, pork patty and a top piece of bread. Repeat with the remaining ingredients to make 3 more sandwiches.
5. Gently press down on each sandwich, cut it in half and serve.





GRILLED CHICKEN BAO WITH SPICY PEAR SAUCE

Serves 4

Total Time: 1 hour

Recipe by Pei-Shan Tsai

INGREDIENTS

Spicy Pear Sauce

- 1/4 cup mayonnaise
- 1 tablespoon minced garlic
- 1 tablespoon grated Bartlett pear
- 1 to 2 teaspoons gochujang (Korean red chili paste)
- 1 teaspoon apple cider vinegar

Bao

- 1 tablespoon soy sauce
- 1 1/2 teaspoons rice wine
- 1 teaspoon grated garlic
- 1/2 teaspoon white pepper
- 2 boneless skinless chicken thighs
- 1 tablespoon vegetable oil
- 4 gua bao (lotus leaf buns)
- 1 cup mixed greens or cucumber slices
- 1 Bartlett pear, sliced

INSTRUCTIONS

1. Spicy pear sauce: Combine the mayonnaise, garlic, grated pear, gochujang and vinegar in a small bowl and mix well.
2. Bao: Combine the soy sauce, rice wine, garlic and pepper in a medium bowl. Add the chicken and toss to coat well, massaging the marinade into the chicken. Let marinate in the refrigerator for at least 30 minutes and up to 8 hours.
3. Heat the oil in a skillet over medium heat. Add the chicken and cook until golden brown and cooked through, 4 to 5 minutes per side. Let rest then cut each piece in half.
4. Steam the buns according to the package directions until soft and fluffy.
5. Fill each bun with a piece of chicken and some mixed greens and sliced pear. Drizzle the spicy pear sauce over the filling.





PEAR-TERIYAKI CHICKEN WRAPS

Serves 4

Total Time: 90 minutes

Recipe by Pei-Shan Tsai

INGREDIENTS

Sauce

2 tablespoons grated green Anjou pear (about 1/4 pear)
2 tablespoons soy sauce
1 tablespoon maple syrup
1 tablespoon rice wine
1 teaspoon grated fresh ginger
1 teaspoon grated garlic
4 boneless skinless chicken thighs

Wraps

Vegetable oil, for cooking
4 scallion pancakes
1 green Anjou pear
1 cup chopped lettuce or greens

Taiwanese Golden Kimchi with Pears, for serving

INSTRUCTIONS

1. Sauce: Mix together the pear, soy sauce, maple syrup, rice wine, ginger and garlic sauce in a large bowl until well-combined. Add the chicken and marinate in the refrigerator for 1 hour.
2. Wraps: Heat a drizzle of oil in a large skillet over medium heat. Add the chicken and cook until golden brown and cooked through, 5 to 7 minutes per side. Transfer the chicken to a plate to rest.
3. Return the pan to medium heat and add a few more drizzles of oil. Working in batches, add the scallion pancakes and cook according to the package instructions until crisp.

CONT...

4. To assemble the wraps, slice the whole pear. Thinly slice the chicken, if desired. Top each scallion pancake with the chicken, sliced pear and some lettuce. Roll the wraps up tightly.

5. Serve the wraps with Taiwanese Golden Kimchi with Pear and Cabbage.

TAIWANESE GOLDEN KIMCHI WITH PEARS

Serves 4

Total Time: 90 minutes

INGREDIENTS

Kimchi

12 ounces cabbage

Kosher salt

1 mini cucumber

1 red Anjou pear

Pear Kimchi Sauce

2 tablespoons chopped carrots

2 tablespoons chopped red

Anjou pear (about 1/4 pear)

2 tablespoons apple cider
vinegar

2 tablespoons sugar

1 tablespoon peanut butter

1 tablespoon black sesame oil

1 teaspoon crushed red pepper
flakes (optional)

2 cloves garlic

1 cube fermented tofu

INSTRUCTIONS

1. Kimchi: Chop up the cabbage into bite-size pieces, wash and drain well.

2. Place the cabbage in a large resealable plastic bag. Mix in ½ teaspoon salt and let marinate at room temperature for 15 minutes.

KIMCHI, CONT...

3. Pear Kimchi Sauce: Meanwhile, combine the carrots, chopped pear, vinegar, sugar, peanut butter, sesame oil, red pepper flakes, garlic and tofu in a mini food processor. Process until smooth and well combined.

4. Once the cabbage has softened, slice the cucumber and whole pear. Squeeze out the excess water from the bag of cabbage and add the cucumber and pear.

5. Add the pear kimchi sauce to the bag, mix well and refrigerate for 3 to 4 hours. Serve the kimchi with Pear Teriyaki Chicken Wraps or enjoy it as a side dish.



PEAR AND PISTACHIO CRUSTED SALMON

Serves 2

Recipe by Charlotte Langley

Total Time: 25 minutes



INGREDIENTS

- 1/2 cup pistachios, finely chopped
- 1 ripe Bosc pear, peeled, cored, and finely grated
- 2 tablespoons Dijon mustard
- 1 tablespoon honey
- 1 tablespoon olive oil
- Kosher salt and freshly ground pepper
- 2 (5 to 6 ounce) salmon fillets
- Lemon wedges, for garnish (optional)
- Fresh parsley, for garnish (optional)

INSTRUCTIONS

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease it.
2. Mix together the pistachios and grated pear in a small bowl until well combined.
3. In a separate small bowl, whisk together the mustard, honey, oil, salt and pepper to taste.
4. Place the salmon on the prepared baking sheet, skin-side down, and brush the tops with the mustard mixture. Press the pistachio and pear mixture on the top of the salmon, creating a crust.
5. Bake the salmon until the crust is golden and the fish is cooked to desired doneness, 12 to 15 minutes.
6. Let the salmon rest 1 to 2 minutes before garnishing with lemon wedges and parsley, if desired.



PEAR AND PARSNIP SOUP

Serves 4

Recipe by Charlotte Langley

Total Time: 1 hour



INGREDIENTS

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 small onion, chopped
- 2 large parsnips, peeled and chopped
- 2 ripe Bosc pears, peeled, cored, and chopped
- 4 cups vegetable broth
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- Kosher salt and freshly ground black pepper
- Croutons, for garnish (optional)
- Plain yogurt, for garnish (optional)
- Chopped fresh parsley, for garnish (optional)
- Herb oil, for garnish (optional)

INSTRUCTIONS

1. Heat the oil in a large saucepan over medium heat. Add the garlic and onion and cook, stirring occasionally, until translucent, 2 to 3 minutes.
2. Add the parsnips and pears and cook, stirring occasionally, another 5 minutes.
3. Add the vegetable broth, ginger, nutmeg, salt and pepper and bring the mixture to a boil.
4. Reduce the heat to low, cover the pot, and simmer until the parsnips are tender, 20 to 25 minutes.
5. Using an immersion blender or a regular blender (in batches if needed), carefully puree the soup until smooth and creamy. Taste and adjust the seasoning, adding more salt and pepper if necessary.

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6. Return the soup to the pot and heat it through over low heat. Serve garnished with yogurt, croutons, parsley and herb oil, if desired.



SEARED SCALLOP AND PEAR DABU DABU

Serves 2

Recipe by Adien Galuh

Total Time: 1 hour 5 minutes

INGREDIENTS

Cauliflower Puree

A splash of olive oil
4 fresh lime leaves, torn
2 garlic cloves, bruised
1 stalk lemongrass, bruised
1 small onion, sliced (about 4.5 ounces)
10 ounces cauliflower, cut into florets
½ cup (130 ml) coconut milk
½ cup (130 ml) vegetable broth
Kosher salt
1/8 teaspoon xanthan gum

Dabu-Dabu

3 to 4 red chiles, sliced
1 small shallot, sliced (about 1 ounce)
1 tomato, diced
Juice of 1/2 lime
Kosher salt
1 Bosc pear, peeled, cored and diced
1 ½ tablespoons (25 ml) neutral oil

Scallops

A splash of olive oil
8 scallops, cleaned and dried
2 tablespoons unsalted butter
6 fresh lime leaves, torn
2 garlic cloves, crushed

Garnish

Caviar (optional)
Tuile (optional)
Fresh dill (optional)

CONT...

INSTRUCTIONS

1. Cauliflower puree: Heat the oil in a large skillet over medium-high heat. Add the lime leaves, garlic, lemongrass and onion and sauté until fragrant and the onion has softened.
2. Add the cauliflower, coconut milk, vegetable broth and $\frac{1}{2}$ teaspoon salt and stir to combine. Reduce the heat to medium-low, cover, and simmer until almost all the liquid has evaporated, 20 to 25 minutes.
3. Remove the lime leaves and lemongrass and transfer the mixture to a food processor. Process until very smooth. Add the xanthan gum and process for another minute. Transfer to a medium bowl and set aside.
4. Pear dabu-dabu: Combine the chiles, shallot, tomato, lime juice and $\frac{1}{4}$ teaspoon salt in a medium heat-proof bowl.
5. Heat the oil on a large skillet over medium-high heat until very hot (3 to 4 minutes).
6. Carefully pour the hot oil over the chile salsa, give it a quick mix, then add the pear and give it another quick mix. Set aside until needed.
7. Scallops: Heat the oil in a large nonstick skillet over medium-high heat until very hot. Add the scallops and let cook undisturbed for 2 minutes, then flip. Add the butter, lime leaves and garlic. Baste the scallops with the butter for another minute, then transfer the scallop to a paper-towel lined plate.
8. To assemble: Spread a big dollop of cauliflower puree on 2 plates. Arrange the scallops around the puree, then top with some pear dabu-dabu. Garnish as desired with caviar, tuile and dill.





RUJAK (INDONESIAN SPICY FRUIT SALAD)

Serves 2 to 3

Recipe by Adien Galuh

Total Time: 30 minutes

INGREDIENTS

Fruit

- 1 jicama, peeled
- 1 mango, peeled (not fully ripe)
- 1 papaya, peeled
- 1 red Bartlett pear, peeled
- ¼ pineapple
- Fresh herbs, such as dill or mint, for garnish (optional)

Rujak Sauce

- 1 red Bartlett pear, peeled
- 3 to 4 red chiles (as desired)
- ¾ cup peanuts, fried (see Recipe Note)
- 2 ounces gula jawa or Indonesian palm sugar (about 4 ½ tablespoons; see Recipe Note)
- ¼ teaspoon shrimp paste, roasted (optional)
- Pinch of kosher salt
- 1 ½ tablespoons tamarind juice

INSTRUCTIONS

1. Fruit: Cut the jicama, mango, papaya, pear and pineapple into desired shapes: They can be thin, thick, cubed or even spherical. Set aside.
2. Rujak sauce: Roughly cut the pear, remove the core, then process it in a blender with a little bit of water until it becomes liquid. Measure out 5 tablespoons and set aside. Reserve any remaining for another use.
3. Combine the chiles, peanuts, gula jawa, shrimp paste and salt in a mortar and grind with a pestle until the mixture is sand-like. Alternatively, use a food processor to grind the ingredients.

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4. Add the tamarind juice, pear juice and 1 tablespoon water and continue mixing until well-combined. If the sauce is too thick, add a small amount of water until it reaches the desired consistency. The flavor should be rich, sweet and spicy, with a hint of sour.

5. Spread some rujak sauce on each plate. Top with the fruit and garnish with the herbs, if desired. Rujak Sauce can be served as dipping sauce, or it can be mixed together with the fruit.

Recipe Notes:

You can substitute coconut palm sugar or brown sugar for gula jawa.

The peanuts can be deep fried, or you can cook them in an air fryer at 390°F for 4 to 5 minutes.



SAFFRON POACHED PEAR PAVLOVA

Serves 8

Recipe by Palak Patel

Total Time: 2 hours 20 minutes



INGREDIENTS

Meringue

- 1 cup aquafaba liquid from a can of chickpeas
- ¼ teaspoon cream of tartar
- 1 cup cane sugar (preferably organic)
- 2 tablespoons cornstarch

Pistachio Cashew Cream

- ½ cup raw cashews, soaked overnight
- ½ cup raw pistachios, soaked overnight
- 3 tablespoons maple syrup
- Roasted or raw pistachios, chopped, for garnish (optional)

Poached Pears

- 2 cups cane sugar (preferably organic)
- ¼ teaspoon saffron
- 2 piece star anise
- 2 tablespoons rosewater (optional)
- 4 large Bosc pears

INSTRUCTIONS

1. Meringue: Preheat the oven to 250°F. Line a baking sheet with parchment paper.
2. Combine the aquafaba and cream of tartar in the bowl of a stand mixer fitted with the whisk attachment.
3. Whip on low speed until foamy, then gradually increase the speed to high and whip until white, glossy and stiff peaks begin to form.

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4. Slowly add the sugar and cornstarch while whipping on high. Continue to whip until glossy and stiff peaks form, about 5 minutes more.
5. Transfer the merengue to a piping bag and pipe rounds onto the prepared baking sheet. Alternatively, dollop the merengue onto the sheet using a spoon.
6. Bake the meringues for 45 minutes. Turn the oven off and let the meringues sit inside to dry out for 1 hour.
7. Poached pears: Combine the sugar, saffron, star anise and rosewater, if desired, with 4 cups water in a medium saucepan. Bring to a gentle boil, then reduce to low heat.
8. Peel and cut the pears in half. Remove the cores using a melon baller or a teaspoon measuring spoon.
9. Add the pears to the saffron liquid, cover, and poach until tender when pierced with a knife, 25 to 30 minutes.
10. Remove the saucepan from the heat and let the pears cool completely in the poaching liquid.
11. Remove the pears from the liquid and thinly slice them.
12. Pistachio cashew cream: Combine the cashews, pistachios and maple syrup in a blender and puree until smooth.
13. To serve, place a merengue on each plate. Top the meringues with some pistachio cream and pear. Sprinkle with chopped pistachios, if desired.



PEAR PUFF PASTRY TART

Serves 8

Total Time: 2 hours

Recipe by Palak Patel



INGREDIENTS

- 6 to 7 medium Comice pears
- 1 ¼ cups cane sugar
- 1 teaspoon neutral oil
- ½ teaspoon cumin seeds
- 2 green cardamon pods
- 2 pieces star anise
- 3 cloves (optional)
- ¼ teaspoon ground cardamom
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground cinnamon
- ¼ teaspoon kosher salt
- 1 sheet frozen puff pastry, thawed

INSTRUCTIONS

1. Preheat the oven to 400°F. Line a baking sheet with parchment.
2. Grate 4 of the pears into a mixing bowl. Add the sugar, mix well and set aside.
3. Heat the oil in a medium saucepan over medium heat. Add the cumin seeds and cook until they sputter, about 1 minute. Add the cardamon pods, star anise and cloves, if desired.

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4. Stir the pear mixture into the spices in the saucepan. Add the ground cardamom, cayenne, cinnamon and salt and stir to combine. Cover the saucepan and cook over medium-low heat, stirring occasionally, until the liquid has evaporated and the mixture is glossy, about 30 minutes. Let cool to room temperature.
5. Cut the remaining pears in half. Remove the cores using a melon baller or a teaspoon measuring spoon.
6. Thinly slice the pears crosswise into half-moon slices. Set aside.
7. Roll out the puff pastry to a large square. Trim to a circle if desired. Place on the prepared baking sheet.
8. Spread the pear marmalade on the pastry and shingle the pear slices on top, leaving 1 to 2 inches uncovered around the edges. Fold up the edges of the pastry over the filling to make a rim.
9. Bake the tart until golden brown on the edges and the bottom is completely cooked, about 30 minutes. Let cool for 20 minutes before serving.





BAKED CARAMEL PEARS

Serves 6

Recipe by Katie Quinn and Lindsay Shere

Total Time: 2 hours



INGREDIENTS

- 3 large ripe Bartlett Pears
- 3 tablespoons unsalted butter
- 3 tablespoons Sugar
- 1/2 cup heavy cream
- 1 pinch fine sea salt
- 2 tablespoons chopped pecans

INSTRUCTIONS

1. Heat the oven to 375 degrees F. Halve, core, and peel the pears. (Editors Note: A melon baller is a perfect coring tool, and you can leave them unpeeled if you prefer.) Choose a flameproof dish such as an enameled iron one or large ovenproof skillet, and put the pears in it, rounded side down.
2. Cut the butter into bits and distribute them over the pear halves. Sprinkle with the sugar and put the dish in the oven. Bake for 20 to 30 minutes, basting occasionally with the juices. The pears will be ready if tender when pierced in their thickest part with a sharp knife.
3. Remove the pears from the dish, allowing all the juice to drain back into it and adding any of the undissolved sugar still remaining in the pear cavities.
4. Set the dish over high heat and cook, stirring constantly, until the mixture turns a light caramel color. It will look very thick and bubbly, because of the butter and pear juice in it. Pour in the cream and bring to a boil, adding a pinch of salt if you like. Cook until the sauce is smooth. It will darken and turn a rich brown after you pour in the cream.
5. Serve a warm pear half to each person with some of the sauce spooned over it. Sprinkle with the nuts, and serve with flaky salt on the side, if you like. This is very simple but the flavors of the ripe pears combine wonderfully with the smooth, rich caramel.



SMOKED PORK SANDWICHES WITH PEAR CHUTNEY AND SPICY PEAR BBQ SAUCE

Serves 12

Recipe by Chad Rosenthal

Total Time: 15 hours



INGREDIENTS

10 pounds bone-in pork shoulder, Boston butt or pork butt

1/4 cup dry rub seasoning of your choice

1 pinch Maldon sea salt

Soft potato buns

Pear Chutney

Thinly sliced Napa cabbage

Spicy Pear BBQ Sauce

INSTRUCTIONS

1. Preheat your smoker to 220 degrees F for indirect smoking. I use white oak in my restaurant, but also recommend hickory or apple.

2. Remove the pork from the packaging and dry it on all sides with paper towels. Score the fat cap and skin lightly on a cross hatch. Season the pork all over with the dry rub. Rub the seasoning into the meat, making sure the pork is coated all over.

4. Place the seasoned pork on the smoker fat-side up, preferably in the middle of the grate, avoiding any direct heat spots. Close the lid and smoke the pork until it reaches an internal temperature of at least 200 degrees F—this can take anywhere between 12 to 16 hours depending on the consistency of heat in your smoker and the size of your pork shoulder.

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SMOKED PORK SANDWICHES, CONT...

5. Remove the pork shoulder from the smoker and wrap it tightly in foil.
6. Allow the pork to rest for at least an hour, then pull it apart. I like to finish it with a sprinkle of Maldon salt.
7. To assemble the sandwiches, top the bottom buns with a layer of the chutney, then the pulled pork, then the cabbage. Drizzle with the BBQ sauce, close the sandwiches with the top buns, and serve.



SPICY PEAR BBQ SAUCE

Serves 12

Total Time: 45 minutes

Recipe by Chad Rosenthal

INGREDIENTS

- 1 cup ketchup
- 1/2 cup fresh pear juice
- 2 tablespoons light brown sugar
- 2 tablespoons apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon yellow mustard
- 1 tablespoon Tabasco sauce
- 1 teaspoon smoked paprika
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon ground oregano

INSTRUCTIONS

1. In a small saucepan over medium-low heat, stir together all of the sauce ingredients to combine. Let simmer for 15 to 30 minutes. You can use the sauce warm or let it cool, pour into a jar, and store it in the refrigerator until ready to use.



PEAR CHUTNEY

Serves 12

Total Time: 1 hour 10 minutes

Recipe by Chad Rosenthal

INGREDIENTS

- 3 pounds Bosc pears, peeled, cored, and chopped into ½-inch pieces
- 1¼ cups brown sugar
- ½ cup apple cider vinegar
- 1 lemon, seeded and finely chopped (including peel)
- 1 clove garlic, peeled and minced
- 1 chile pepper, seeded and finely chopped
- 1 shallot, peeled and finely chopped
- 1 cinnamon stick
- ⅛ teaspoon allspice

INSTRUCTIONS

1. In a large saucepan, stir together all of the chutney ingredients to combine. Place the pan over medium heat. Cook, stirring frequently, until the chutney is slightly reduced and the pears begin to soften and fall apart when you stir, 30 to 40 minutes.
2. Increase the heat to medium high and continue cooking until the chutney has reduced to about ⅓ of its original volume, about 20 minutes more. Remove from the heat and set aside to cool.



Serves: 8

Total Time: 4 hours

PEAR GALETTE

Recipe by Nathanael Gasset



INGREDIENTS

For the crust:

1½ cups (200 grams) AP flour, plus more for shaping the dough
1 tablespoon (13 grams) sugar
1 teaspoon kosher salt
10 tablespoons butter, cold
¼ cup ice water
1 egg, lightly beaten

For the filling:

3 Bosc or other firm pears (1½ to 2 pounds)
2 teaspoons cinnamon
1 teaspoon allspice
1 teaspoon nutmeg
¼ cup brown sugar
Juice of 1 lime
Whipped cream, optional
Ice cream, optional

INSTRUCTIONS

1. For the dough, in a food processor, combine the flour, sugar, and salt and pulse a few times to combine. If you'd prefer to make the dough by hand, you can use a fork to mix together the ingredients in a large bowl.
2. If you're using a food processor, cut the butter into equal-sized cubes. If you're making the dough by hand, cut the butter into thin slices and place half in the refrigerator to keep it cold until ready to use. Add the butter to the flour mixture one piece at a time, pulsing or mixing with a fork constantly after each addition, until all the butter is incorporated and the mixture resembles a coarse meal.
3. Pulsing or mixing constantly, gradually add ice water to mixture 1 teaspoon at a time until the dough comes together. You should need about 4 teaspoons of ice water total, but no more than 10.
4. Remove the dough from the food processor or bowl and turn it out onto a lightly floured surface. Knead the dough a few times until smooth.

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PEAR GALETTE, CONT...

5. Roughly shape the dough into a rectangle and wrap it in plastic wrap. Use a rolling pin to press the dough into the edges of the wrap so there are no air pockets. Place in the refrigerator to rest for 1-2 hours.
6. While the dough rests, make the filling: Halve and core the pears, then cut them into ½-inch-thick slices. Place in a large bowl, gently toss with the remaining filling ingredients, and set aside.
7. Once you're ready to bake the galette, preheat the oven to 425°F.
8. Remove the dough from the refrigerator and allow it to come to room temperature for 15-20 minutes.
9. On a lightly floured surface, roll the dough to about ¼-inch thickness. Transfer to a parchment-lined baking sheet and top with the pears, leaving a 1-inch border around the edges. Gently fold the edges of the dough over the pears and brush the dough with the egg wash.
10. Bake for about 10 minutes, then reduce the heat to 350°F. Continue baking until the pastry is golden brown, 30-45 minutes more.
11. Remove the galette from the oven and allow it to cool before slicing. Serve with whipped cream or ice cream.



HOJICHA-POACHED PEARS WITH GINGER ICE CREAM, BROWN BUTTER CARAMEL AND PUFFED WILD RICE

Recipe by Maya Erickson



Serves: 4 to 6

Total Time: 2 hours 40 minutes

INGREDIENTS

Ice Cream

- 1 large knob fresh ginger
- 4 ½ cups (2.2 lb/1000 g) milk
- 2 tablespoons (1 oz /30 g) chickpea miso
- 1 teaspoon ground ginger
- 1 cup (7 oz/200 g) sugar
- 8 medium egg yolks

Hojicha-Poached Pears

- 2 ½ cups (17.5 oz/500 g) sugar
- 2 cups (17.5 oz/500 g) water
- 1 tablespoon (.4 oz/10 g) loose-leaf hojicha tea
- 1 tablespoon yuzu juice
- 2 teaspoons vanilla extract
- ½ teaspoon kosher salt
- 3 Bosc pears

Caramel

- 1 cup (7 oz/200 g) sugar
- ½ cup (4.4 oz/125 g) water
- 6 tablespoons (3.2 oz/90 g) brown butter
- ¼ cup (2 oz/ 60 g) heavy cream
- ¼ cup (2 oz/ 60 g) scotch
- 1 tablespoon kosher salt

Puffed Wild Rice

- 1 cup (7 oz/200 g) canola oil or other frying oil
- ½ cup (3.5 oz/100 g) wild rice

INSTRUCTIONS

1. Ice cream: Peel and thinly slice the fresh ginger.
2. In a medium saucepan, combine the ginger and milk. Place over medium heat and bring to a simmer. Remove from the heat and let infuse for 30 minutes.
3. Once simmered, whisk the chickpea miso, ground ginger and half the sugar into the pan with the milk. Bring the milk mixture to just under a boil.

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POACHED PEARS CONT...

4. Meanwhile, in a medium bowl, whisk together the egg yolks and remaining sugar.
5. Temper your egg yolks: Whisking constantly, add 2 ladlefuls of the hot milk mixture to the yolk mixture. Add the yolk mixture to the milk, then reduce the heat to medium low and cook until thickened, 6 to 8 minutes.
6. Strain the mixture through a sieve and allow it to cool fully. Freeze according to your ice cream maker's instructions.
7. Hojicha-poached pears: In a medium saucepan, combine the sugar, water and hojicha. Bring to a boil, then let the tea steep for 20 to 30 minutes.
8. Strain the tea leaves out, then add the yuzu juice, vanilla extract and salt to the pan with the tea. Place the pan over medium heat and bring to a simmer.
9. Meanwhile, peel and quarter the pears, using a paring knife to remove the cores. Gently place the pears in the tea mixture and cover with a round of parchment.
10. Let everything simmer until the pears are tender, 10 to 15 minutes. Let the pears cool in the poaching liquid to lock in as much flavor as possible.
11. Caramel: In a medium saucepan, combine the sugar and water, then place the pan over medium-low heat. Cook, stirring constantly, until the sugar is caramelized and deep amber in color.
12. Meanwhile, in a medium bowl, combine the brown butter, heavy cream and scotch.
13. Once the sugar is caramelized, remove the pan from the heat. Carefully add the brown butter mixture to the pan—it will steam and sputter.

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POACHED PEARS CONT...

14. Gently whisk to combine, then return the pan to medium-low heat and cook until slightly thickened. Stir in the salt and set aside to cool.

15. Puffed wild rice: In a large saucepan, heat the oil to 400°F.

16. Meanwhile, line a heatproof dish or pan with paper towels to absorb excess oil after you cook the rice.

