



## Pear Chicken Bisque

A unique, delicately spiced lunch or dinner bisque. Serve piping hot, or chilled. Bosc pears add to an elusive blend of flavors.

**Yield:** 1 gallon

**Cost per portion:** \_\_\_\_\_

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Fresh USA Bosc Pears, peeled seeded, chopped	2½ lbs.		Sauté onions and pears in margarine until onions are translucent. Stir in flour, cook over low heat, stirring frequently for 5 minutes. Remove from heat, allow to cool slightly, and puree mixture in food processor.
Onion, diced	6 oz.		
Margarine	4 oz.		
Flour	4 oz.		
Breast of chicken	12 oz.		Heat stock to a slow boil, and poach chicken breasts. Remove chicken from stock, and dice meat finely, returning it to stock. Slowly add pureed pear mixture, stirring with wire whip to blend. Stir in cream, and simmer over low heat for 15 minutes.
Chicken stock		2½ quarts	
Heavy cream		1 cup	
Salt		1 tsp.	Add salt, sugar. Mix ginger, nutmeg, cardamom together, moisten just enough to form a paste, and add to soup, stirring with wire whip to blend. Add sherry or brandy.
Sugar		3 tbsp.	
Ginger (powdered)		½ tsp.	
Cardamom		1/4 tsp.	
Nutmeg		½ tsp.	
Orange Zest		2 tsp.	
Dry Sherry or Pear Brandy		2 tbsp.	

### Garnish

Drift nutmeg over each serving, or add a sprinkling of orange zest.



**PEAR BUREAU NORTHWEST**  
 4382 SE International Way  
 Milwaukie, OR 97222-4635