



Tivoli Winter Pears

Spark breakfast menus with light poached pears, dressed with an imaginative, tart topping. Add ice cream for evening dining dessert.

Yield: 50 pears

Cost per portion: _____

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Fresh USA Anjou or Bosc Pears		50 only	Put water, sugar, lemon juice, cloves and ginger in stainless pot and simmer gently. Peel pears and keep in lemon water. Add pear trimmings to syrup. Cook syrup 15 minutes and strain. Poach pears in syrup a batch at a time. Chill pears and remove core with apple corer. Reduce syrup to 1/3 its volume and cool.
Water		1 gallon	
Fresh ginger	1-2 oz.		
Whole cloves		4 only	
Lemon juice		1/2 cup	
Sugar		4 cups	
FILLING			
* Lingon berries		2 cups	Insert plug of almond paste in base of each pear. Combine lingon berries, chopped almonds and 1 oz. of triple sec and fill pear cavity with mixture.
Chopped almonds	5 ozs.		
Almond paste	10 ozs.		
Triple sec	4 ozs.		
Mint leaves for garnish			Place filled pears in serving dishes. Combined rest of triple sec with cooled syrup and spoon over pears. Garnish with fresh mint leaves. Suggest side of ice cream.
* Is possible to substitute cranberries			



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