



Pear Crisp

Recipe by Stephen Pavy

Serves: 4-6

This should be paired with our Joseph Phelps 2006 Eisr be.

May be served with ice cream of your choice. A small dollop of a rich ice cream that has nuts, caramel and dark chocolate will further enhance the wine.

Topping

6 Tbsp. unbleached, all-purpose flour
¼ cup packed light brown sugar (or turbinado sugar)
¼ tsp. ground cinnamon
¼ tsp. ground nutmeg
⅛ – ¼ tsp. salt (depending on whether almonds are salted)
5 Tbsp. cold, unsalted butter, cut into ½ inch pieces
¾ cup coarsely chopped almonds

Filling

2 ½ lbs. pears (6-7 medium; the goal is to have 6 cups of prepared fruit)
½ tsp. grated lemon zest
1 ½ Tbsp. fresh lemon juice
¼ cup granulated or turbinado sugar

Prepare topping

Place flour, sugar, spices, and salt in food processor and process briefly to combine. Add butter and pulse 10 times at 4 seconds a pulse. Add nuts and process again in 4 or 5 one second pulses. Refrigerate the topping while preparing the filling.

Preheat oven to 375

Prepare filling

Peel, quarter and core pears. Cut peeled pears into 1" chunks. Toss pears with zest, lemon juice and sugar. Scrape fruit into 8" square baking pan (or 9" deep-dish pie pan). Distribute filling evenly over the fruit. Bake for 40 minutes.

Increase oven temperature to 400 and continue baking until topping turns deep golden brown (about 5 minutes more).

Serve warm. (The crisp can be made ahead by a few hours and kept at room temperature, then reheated in a warm oven before serving.)

To double the recipe to serve 8-12, place ingredients in a 13" x 9" baking dish and bake for 55 minutes at 375 without an increase in temperature at the end.