

PEAR, CARAMEL & CRANBERRY PIE

F MEDIUM

Last Modified: 05/16/2014

PREP: 30 Min
COOK: 20 Min
STOVETOP & OVEN 350

DESSERT

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	9 Inch	Deep Dish Pastry Shell (Frozen)	Baked

SALTED CARAMEL

2	Tbsp	Cold Water	
1/4	Cup	Light Corn Syrup	
1	Cup	Granulated Sugar	
3/4	Cup	Heavy Cream	
1/4	Cup	Unsalted Butter	Cubed
1/2	Tsp	Sea Salt	
1/2	Tsp	Vanilla Extract	

CRANBERRIES

12	Ounces	Fresh Whole Cranberries	Rinsed
1	Cup	Granulated Sugar	
1	Cup	Water	
3	Tbsp	Cornstarch	
3	Tbsp	Water	

PEARS

2	Whole	PERFECT Firm Pears (Bosc, Bartlett)	Peeled
1/4	Cup	Dark Brown Sugar	

TOPPING

1	Cup	Fresh Whipped Cream	
1	Cup	Crème Fraiche	
1/4	Cup	Confectioners Powdered Sugar	

PREPARATION

FACTOID	While time-consuming, this is VERY attractive and is to-die-for.
HINTS	The truly difficult part of this is the Caramel Sauce. Practice makes perfect.
TOOLS	<ol style="list-style-type: none"> 1) Small Saucepan 2) 2 Medium Saucepans 3) Small Mixing Bowl 4) Medium Heat Proof Bowl 5) Rubber Spatula 6) Candy Thermometer 7) Wire Whisk
1	<p>PASTRY SHELL:</p> <p>Prick the frozen Pastry bottom and sides with a fork. Bake the Pastry Shell according to package directions. Once lightly browned, remove from the oven and set aside to cool. If the bottom puffed up, carefully press it back down while still hot.</p>

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<p>1</p>	<p>CRANBERRIES: Mix the Corn Starch and Water thoroughly In a medium saucepan over medium heat, add in the cup of water, mix in the Sugar and bring it to a boil stirring once in a while. Mix the Corn Starch and 3 tablespoons of Water, Stir in the drained Cranberries and the Corn Starch mixture and return to a boil. Lower the heat to a simmer and cook until some of the Cranberries explode. Cover and set aside to cool.</p>
<p>1</p>	<p>PEARS: Preheat the oven to 350 degrees with a rack just below center with the small sheet pan and Butter until the Butter melts. Peel the Pears. Slice each Pear in half lengthwise. Slice off the top and bottom ends. Using a teaspoon, scrape out the seeds and strings. Remove the sheet pan and roll each Pear half around until coated with Butter. Place the Pears cut side down in the Butter. Sprinkle the top of each half generously with Brown Sugar. Bake until a toothpick inserts easily into the thickest part of the Pear, about 20 minutes.</p>
<p>1</p>	<p>CARAMEL SAUCE: In a medium saucepan over medium heat, add in the water, whisk in the Corn Syrup and Sugar and whisking until the Sugar dissolves. Brush down the sides of the pan with a damp pastry brush to remove stray Sugar Crystals. Bring it to a boil. Stop whisking and insert a candy thermometer (NOT touching the bottom of the pan). Allow the mixture to cook UNDISTURBED until it is a medium amber color and has reached 140 degrees. Remove from the heat and remove the candy thermometer.</p>
<p>2</p>	<p>CARAMEL SAUCE: Meanwhile, in a small saucepan over low heat, Stir in the Cream, Salt and Butter Cubes. Bring the mixture to a low simmer (small bubbles near the rim).</p>
<p>3</p>	<p>CARAMEL SAUCE: SLOWLY pour the warm Cream mixture into the hot Caramel mixture while whisking. This WILL sputter, boil and steam quite a bit so stand clear during the process. Re-insert the candy thermometer and place the saucepan over medium heat. Cook while stirring occasionally until the mixture reaches 230 degrees. Remove the mixture from the heat and remove the candy thermometer. Stir in the Vanilla. Pour the Caramel into a heat-proof bowl and let it cool to room temperature before using.</p>
<p>1</p>	<p>THE PIE: Spoon the Cranberries into the bottom of the Pastry Shell and smooth out. GENTLY press the Pears (Cut side up) into the Cranberries so their tops are even. CAREFULLY spoon the Caramel Sauce evenly in between and into the cavities of the Pears. Refrigerate the shell so everything firms up before serving.</p>
<p>SERVE</p>	<p>Cut the Pie into 8 even slices. Place them on an individual dessert plates and sprinkle lightly with Confectioners Powdered Sugar. Spoon a dollop of the Whipped Cream Mixture beside the slice and serve it immediately.</p>