



Independent, locally owned and operated!

www.lamorindaweekly.com 925-377-0977

Published October 10th, 2012

Pear Butter with Pear and Gruyere Biscuits

Julia Hoang, 2012 First Place

Pear Butter, yields about 4-6 half-pint jars

INGREDIENTS

4 lbs D'Anjou pears, roughly chopped, do not peel or core them
1 star anise
2 tablespoons fresh ginger, roughly chopped
1 3/4 cup water
1/4 cup lemon juice
2-3 cups sugar
1/3 cup brown sugar
1/2 teaspoon ground cardamom
1/2 teaspoon freshly grated nutmeg
1 teaspoon lemon zest

DIRECTIONS

1. Put the chopped pears, star anise and ginger into a large pot. Add the water and lemon juice. Bring to a boil and then reduce to simmer, cover and cook for about 25-45 minutes until the pears are completely soft. Remove from heat.
2. Remove and discard the star anise. Ladle the entire pear mixture into a chinois, food mill or fine sieve. Force the mixture through into a large bowl to collect all the liquids and puree. Discard all the remaining solids.
3. Measure the puree and pour into a large, heavy bottom pot. For every cup of puree, add 1 1/2 cups of sugar. Add the brown sugar, cardamom, nutmeg and lemon zest. You may season to taste and adjust if necessary.
4. Cook on medium heat, stirring often. Take care not to allow the puree to stick to the bottom of the pan and burn. Cook between 45 minutes - 2 hours until the mixture is quite thick, the consistency of applesauce.
5. When the pear butter is ready, store into airtight jars and refrigerate, or follow proper canning techniques for longer term storage.

Reach the reporter at: info@lamorindaweekly.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA