

HOW TO MAKE

Gratin de Poires aux amandes

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 3 firm pears • 1 stick of cinnamon • 1 cup white wine and a half cup sugar, or 1 cup of sweet white wine • 2 egg yolks • ½ cup heavy whipping cream • 3 TBS granulated sugar • 4 TBS ground almonds • a few slivered almonds 	1	<p>Peel the pears but do not slice them. Keep the stems on.</p> <p>Simmer the wine and ingredients for a few minutes, then place the pears inside vertically (stem up). Simmer covered for 10 minutes.</p>	<ul style="list-style-type: none"> • 3 firm pears • 1 stick of cinnamon • 1 cup white wine and a half cup sugar, or 1 cup of sweet white wine 	<p>« The pears are poached when you can easily insert a paring knife in their widest part... »</p>
	2	<p>Remove the pears from the saucepan, slice them in two lengthwise and seed them. Place them flat side down in some casserole dishes.</p>	<ul style="list-style-type: none"> • 2 egg yolks • ½ cup heavy whipping cream • 3 TBS granulated sugar • 4 TBS ground almonds • a few slivered almonds 	
	3	<p>Combine all the ingredients and pour on the pears.</p>		
	4	<p>Cook in pre-heated oven (400°) for 5 to 10 minutes. Once the cream is set add the slivered almonds and turn on the broiler for 2 minutes.</p>		