

Elizabethan Pear pie

Serves 6

From www.seatofmars.com

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10 inch unbaked pie pastry shell and lid
Quarter of a cup of white wine
2 tablespoons of sugar
Eighth of a teaspoons cloves
Quarter of a teaspoon of Cinnamon
3 large Anjou pears, peeled, halved and cored
1 tablespoon of Rose water
1 teaspoon of melted butter
1 additional teaspoon of Rose water
1 - 2 tablespoons of brown sugar

- 1) Bake pie shell at 425 degrees for 10 minutes. Reduce temperature to 375 degrees and bake for an additional 5 minutes allow to cool.
- 2) In a heavy enameled saucepan, combine wine, sugar, cloves and Cinnamon. Bring to the boil
- 3) Add pear halves. Cover and cook over a medium heat for 15 minutes or until fruit is firm but easily pierced with a fork.
- 4) Drain fruit, reserving the wine syrup. Set the fruit aside.
- 5) Add 1 tablespoon of rose water to wine syrup and stir. Boil briskly for around 5 minutes or until syrup is reduced to about quarter of a cup. Allow to cool.
- 6) Toss the pear halves in syrup to coat
- 7) Set pear halves flat side down in pie shell with narrow ends towards the center. Brush any excess syrup on top.
- 8) Drape pastry lid over fruit and crimp edge.
- 9) Combine melted butter and additional rose water. Brush lid with this mixture and sprinkle top with brown sugar. Slash lid in a few places to allow steam to escape.
- 10) Bake at 375 degrees for 30 minutes or until lid is golden.
- 11) Serve warm.

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