

Aurora Pears



ITEM #98574

Now in Season!

THIS DESSERT PEAR HAS A GREEN TO YELLOW SKIN SOMETIMES WITH A BLUSH.

IT'S FLESH IS SMOOTH, MELTING, AND JUICY, WITH A SWEET AROMATIC FLAVOR.

IN SEASON NOW FROM WICKHAM'S FRUIT FARMS.



*Available for a limited time from
Wickham Fruit Farms*

Featured Recipe: Roasted Pears with a Ginger Caramel Sauce

- ½ CUP OF BROWN SUGAR
- 4 TBSP OF BUTTER (UNSALTED)
- 1 TBSP GINGER, GRATED
- 5 AURORA PEARS
- 5 MINT LEAVES
- VANILLA ICE CREAM

Directions

1. PREHEAT OVEN TO 350°F.
2. CORE PEARS AND PLACE FACE DOWN ON A PARCHMENT LINED PAN.
3. BAKE IN OVEN UNTIL SOFT.
4. IN A PAN COMBINE BUTTER, SUGAR, AND GINGER TOGETHER.
5. LET SIMMER UNTIL IT HAS A SAUCE CONSISTENCY.
6. FILL PEARS WITH ICE CREAM, DRIZZLE WITH SAUCE.
7. GARNISH WITH MINT LEAF.



9/12/17