

## **Ginger Pears with Black Sesame Butter Crunch**

### **Black Sesame Butter Crunch**

½ cup all-purpose flour  
2 tbsp cornstarch  
¼ tsp salt  
½ cup black sesame seeds  
¼ cup unsalted butter at room temp.  
⅔ cup dark brown sugar, lightly packed

### **Ginger Pears**

4 medium pears, peeled, cored and diced into 5/8" pieces  
¼ cp late harvest Reisling wine  
2-4 tbsp granulated white sugar  
¾ tsp dried, ground ginger  
1 tsp grated lemon zest  
2-3 tsp fresh lemon juice  
1 small vanilla bean split lengthwise

To make the Butter Crunch:

Preheat the oven to 325 F and position rack near oven center. Line a 12"x17" baking sheet with a silicon baking sheet or parchment paper. Stir together the flour, cornstarch, and salt. Stir in the sesame seeds and set aside

Cream the butter and brown sugar until smooth. Add 2 tbsp water and the flour-sesame seed mixture. Blend until just incorporated.

Spread the batter evenly on the prepared baking sheet to make a single slab 1/8 to ¼" thick, taking care not to thin the edges. Bake until deep golden brown all over, about 20 minutes. Immediately invert the baking sheet onto a bed of paper towels on a flat surface. Wait about 30 seconds, then carefully peel away the silicone (parchment) and cool the wafer until crisp, about 15 minutes. Break wafer into 12 odd-shaped pieces.

To make the Ginger Pears:

Place the pears, wine, sugar, ginger, lemon zest and lemon juice in a medium sauce pan. Scrape the seeds from the vanilla bean into the pot. (Reserve the pod for another use later). Bring the mixture to a boil over medium-high heat. Reduce the heat to a simmer, stirring occasionally, until the pears are tender but still retain their shape, 5-7 minutes. Taste and add sugar or lemon if needed.

Serve warm, or cover and refrigerate until chilled, 1-2 hours. Serve in compote bowls with the butter crunch wafer on the side.

Serves six