

Pear Biscotti

Category: Dessert

Servings: 4

Rating: 10

Source: Lucy Waverman

Description:

Serve with vanilla ice cream and a good ice wine.

Ingredients:

lbutter	6 tablespoons +
lbrown sugar	1/2 cup
lpear	3 large, peeled, cored, and cut in 8
llemon zest	2 teaspoons
llemon juice	1 tablespoon
lsub-recipe	1 1/2 cup of Lemon Biscotti crumbs

Instructions:

Pre-heat the oven to 350° F.

Melt 3 tablespoons of butter in a skillet over medium heat and add the sugar. Cook for about 2 minutes or until it is slightly foamy. Add the pears, lemon zest, and lemon juice. Sauté for 4 to 6 minutes until the pears are tender and the sauce reduces slightly.

Combine the biscotti crumbs with 3 tablespoons of melted butter. Place half the crumbs over the bottom of a buttered baking dish. Top with the pears and juice. Sprinkle the remaining crumbs over top and bake for 15 to 20 minutes, or until golden brown.