



Pears in Puff Pastry

A very elegant dessert that is extremely simple to prepare.

1 package frozen prepared puff pastry sheets

2 ripe pears

4 tbsp. prepared almond paste

½ cup Hot Ginger Caramel Sauce

1 Take puff pastry from freezer and thaw for 1/2 hr. before unfolding sheets. Cut 1 sheet into 4 squares.

2 Cut pears in half lengthwise, cut out strings from stem, then cut a cavity in each half by scooping out the core with a spoon. Fill each cavity with 1 tbsp. almond paste and place cut side down on puff pastry squares set on a cookie sheet. Bake in preheated 425° oven for about 15 minutes, or until pastry around pears is puffed and golden brown.

3 Transfer each pastry square to a serving plate and drizzle with 2 tbsp. of Hot Ginger Caramel Sauce.

Yields 4 servings