

Roasted half-pear, cinnamon crumble, citrus zest and honey yogurt

Recette pour 4 personnes



Description

Half oven roasted pear caramelized with brown sugar accompanied by a cinnamon crumble and a yogurt with honey and citrus zest.

L'idée déco

Avoid letting your raw pears in the open air since they brown quickly. You can keep them in water mixed with lemon juice.

Ingrédients

For the roasted pear

- 4 Unit(s) Pear
- 30 Ml Butter
- 30 Ml Brown sugar

For the yogurt

- 200 Ml Greek yogurt
- 30 Ml Honey
- 1 Unit(s) Lemon
- 1 Unit(s) Orange

For the crumble

- 30 Gr Butter
- 30 Gr Sugar
- 30 Gr Wheat flour
- 30 Gr Almond powder
- 2 Ml Cinnamon powder

Préparations

Temps de préparation **30.00 mins**

Préchauffez votre four à 375.00 F°

General preparation

Zest lemon and orange. Cut butter into cubes. Peel and cut pears in half, remove the heart of the pears with a Parisian potato spoon.

Crumble preparation

In the bowl of a kitchen aid mixer combine all the dry ingredients for the crumble. Mix with the paddle attachment for 1 minute. Add the cold butter bit by bit. Allow to mix until small morsels of butter are created in the mix. Dump out onto a cooking tray and spread flat. Bake in preheated oven for 15 minutes or until golden brown. Allow to cool.

Roast pear preparation

Cut the pear in half, empty out the seeds using a melon baller. Add a knob of butter in the cavity of each pear and sprinkle some brown sugar. Bake for 15-20 minute or until tender and caramelised.

Yogurt preparation

Combine the yogurt, the honey and the citrus zests and mix to combine.

To serve

Drizzle some yogurt on your plate. Serve a generous pile of crumble and place the 2 pear halves on top.

Bon appétit!