

# 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 mins**

Préchauffez votre four à 375 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!**