Sugared Pears



OLD FASHIONED SUGARED PEARS MAKE A CHARMING CENTERPIECE, AND ARE EASY TO MAKE. TRY MIXING SHAPES AND COLORS OF PEARS TO VARY THE LOOK.



MATERIALS

1. Pears. Any combination of Bosc, Red Anjou, Green Anjou, Seckel & Forelle

- 2. Sugar
- 3. 1 egg white
- 4. 1 TB water
- 5. Pastry brush
- 6. Bowl & spoon
- 7. Wire rack



Sugared pears are a delightful and simple centerpiece. Make a mixture of one egg white and one tablespoon of water. Brush a pear with the egg white mixture and roll it in sugar, or spoon the sugar over the pear. Let them dry completely on a wire rack. Different kinds of sugar give different looks: superfine sugar is a traditional choice, but we used sparkling crystal sugar for this look. Feel free to experiment.

