

Pear Crisps with Vanilla Brown Butter

Author: *Gourmet Mag*, October 2007

Source: *Smitten Kitchen* blog

Carolyn T's
Internet
Cookbook

Servings: 6



TOPPING:

1 1/2 cups all-purpose flour
1 cup whole almonds, with skin
1/4 cup packed light brown sugar
1/4 teaspoon salt
3/4 stick unsalted butter, melted, cooled

PEAR FILLING:

1 whole vanilla bean, split lengthwise
1/2 stick unsalted butter
1/4 cup packed light brown sugar
2 tablespoons granulated sugar
1 tablespoon all-purpose flour
3 pounds pears, about 6, Anjou or Bartlett, firm ripe
2 tablespoons pear brandy, or eau-do-vie

*Serving Ideas: Serve with fennel ice cream if you're inspired to make it just to serve with this. See David Liebovitz' book, *The Perfect Scoop*. If you don't choose to make fennel ice cream, try vanilla.*

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 740 Calories; 41g Fat (48.5% calories from fat); 12g Protein; 86g Carbohydrate; 9g Dietary Fiber; 52mg Cholesterol; 103mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 2 Fruit; 7 1/2 Fat; 1 1/2 Other Carbohydrates.
Your Text Here

Description: If you like pears, you'll go nuts for this crisp.

- 1. TOPPING:** Pulse together the flour, almonds, brown sugar and salt in a food processor until nuts are finely chopped. Add butter and pulse just until blended. Coarsely crumble in a shallow baking dish and chill at least one hour.
- 2. BROWN BUTTER:** Scrape seeds from the vanilla bean and place in a small heavy saucepan with the vanilla bean pod and butter. Heat and cook under low heat until butter is browned and fragrant, about 4 minutes. Don't overcook or it will burn.
- 3.** Remove vanilla bean and set aside (you may let it dry then add it to your sugar bin). Preheat oven to 425 F.
- 4. FILLING:** While butter browns stir together sugars, flour and a pinch of salt in a large bowl. Peel and core the pears and cut into cubes (about 1/2 inch), then add to the dry mixture and stir to combine.
- 5.** Add browned butter to the pear mixture and mix thoroughly. Spoon the filling into gratin dishes, or one large casserole and sprinkle the chilled topping on top, mounding it slightly in the middle (the individual gratins only). Place on a shallow baking pan and bake for 30 minutes, in the middle of the oven then rotate the pan and continue baking until the topping is golden brown and the filling is bubbling, about 10-15 minutes. Remove to a wire rack to cool. If using one large baking pan the baking time may be longer, but watch that topping doesn't burn.
- 6. TIPS:** The topping can be made in advance, chilled and covered, for up to two days. The crisp can be assembled (but not baked) one day ahead and chilled, covered. Bring to room temperature before baking.