



THE PERFECT PEAR

This pair combines Rich's Almond Cake with Pear Icing and a mini Kulfi made with Rich's Crème Brulee, orange zest and pear syrup.

FSD

Yield: 16 portions

INGREDIENTS

- 1 qt.  RICH'S CREME BRULEE (06109)
- 2 C Pear Syrup
- 2 tbsp. Orange zest
- 1 Each  ALMOND FLAVORED 8IN LAYER CAKE ART FL (64538)
- 4 Each Canned Large Bartlett Pears
- 1 qt.  RICH N EASY CRÈME ANGLAISE (VANILLA SA (13930)
Chopped Pistachios

DIRECTIONS

1. Combine crème brulee mix, pear syrup, and orange zest in a bowl. Mix well.
2. Place crème brulee mixture in an ice cream maker, and churn until thick, and nearly frozen. Fill 16-3 oz. souffle cups, then place in freezer until ready to serve.
3. Cut each 8" layer cake into 8 even wedges.
4. Cut each pear half into 4 equal pieces.
5. 5) To assemble, Place one cake wedge on plate, top with one piece of pear, and 2 oz. Rich's Crème Anglaise sauce. Unmold frozen Kulfi onto plate, and sprinkle with chopped pistachios.

