



for Thanksgiving

Asian Pear Crisp with Cinnamon Basil Whipped Cream

Dessert

Source: Rockridge Orchards and Herban Feast Catering

For the Crisp:

Ingredients:

- 1/3 Cup dried cranberries, soaked in warm water
- 1/4 Cup hazelnuts, chopped and toasted
- 1/4 Cup AP flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 oz butter, cold and cut into small pieces
- 1 tablespoon lemon juice
- 1 teaspoon cinnamon
- 2 pounds Asian Pears, peeled, cored and sliced 1/2 inch pieces

Method:

1. In a food processor add salt, flour, sugar and cinnamon and pulse to mix. Add butter until mixture becomes crumbly.
2. In another mixing bowl mix together pears, lemon juice, cranberries, hazelnuts, and pour into a baking dish.
3. Top with topping and place into a preheated 375 degree oven for 25-30 minutes or until topping becomes golden brown.

For the Cinnamon Basil Whipped Cream:

Ingredients:

- 1 cup Heavy Whipping Cream
- 1/4 cup powder sugar
- 2 sprigs cinnamon-basil

Method:

1. In a sauce pot bring cream to a simmer turn off and add cinnamon-basil.
2. Let cool over night in the fridge.

3. In a mixer combine cold infused cream and powdered sugar and mix until soft peaks. Serve a dollop on top of each scoop of crisp served