

PEAR AND CURRY PARCELS



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Photos: Nuno Campos
Chef: Fernando Fonseca



25
min



Medium

INGREDIENTS

- 3 Vitória pears
- 130g ewe's requeijão SEIA
- 30g butter
- 50g light brown sugar
- 30g ground almonds (w/skin)
- 1 roll of 'Brick' pastry (90g)
- 15g ginger
- 1 tsp Madras curry
- Margão Tandoori spice

METHOD

Peel the pear and cut into chunks • Heat the butter in a pan and sauté the pear pieces, add the light brown sugar, the curry and the ginger • Cook for five minutes • Add the almond and requeijão, mix, keeping to one side when you have cooked it for 2 more minutes • Lay out the brick pastry and cut into 6 pieces, brushing with the melted butter and make little parcels with a sixth of the filling • Brush with butter and sprinkle with the Margão Tandoori spice blend • Bake in a hot oven (160°C) for 6 minutes

Tip: this recipe has been created as an evening treat. It will make a fantastic dessert if you reduce the spices and add a little more sugar. It goes especially well with ice cream.