



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Caramelized Pear Yogurt Mousse

24 Servings

Ingredients

8 cups vanilla pudding, prepared or homemade
4 cups Greek-style vanilla yogurt
80 Caramelized Pear Halves, divided (recipe follows)

CARAMELIZED PEAR HALVES

80 Pacific Northwest Canned Pears, halves, in juice, drained
1/4 cup canola or vegetable oil
1/4 cup granulated sugar
2 teaspoons cinnamon
2 teaspoons ginger

Method

In a large bowl, whisk together the pudding and yogurt until well combined and smooth. Dice 56 of the Caramelized Pear Halves and fold them into the pudding and yogurt mixture. Divide the mousse between 24 (6-ounce) bowls, cover and chill until firm and completely cold.

To serve, top each bowl with a Caramelized Pear Half and serve.

CARAMELIZED PEAR HALVES

Set the oven to convection and preheat to 375 degrees F. Place the pears, cut-side down, on a sheetpan and brush with the oil. Set aside.

In a small bowl, combine the sugar, cinnamon and ginger. Sprinkle the pears with sugar and spice mixture, and bake 35 to 40 minutes, turning once, until the pears are caramelized. Remove from the oven, and set aside to cool to room temperature.

Servings

Makes 24 servings

Nutrition

<i>Calories</i>	180
<i>Calories from Fat</i>	20
<i>Fat</i>	2.5g
<i>Saturated Fat</i>	0g
<i>Cholesterol</i>	0mg
<i>Sodium</i>	170mg
<i>Carbohydrate</i>	35g
<i>Dietary Fiber</i>	3g
<i>Sugar</i>	26g
<i>Protein</i>	5g
<i>Vitamin A</i>	0% DV
<i>Vitamin C</i>	2% DV
<i>Calcium</i>	8% DV
<i>Iron</i>	4% DV