

West Coast Shortcake

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

SPICED PEARS

36 cups Pacific Northwest Canned Pears, slices, in extra light syrup, drained and syrup reserved
12 whole star anise
12 cinnamon sticks
1 scant tablespoon green cardamom pods, lightly crushed
1 tablespoon kosher salt
1-1/4 teaspoons black peppercorns
1-1/4 teaspoons whole cloves
1 teaspoon coriander seeds
6 lemons, zested and juiced
4 ounces unsalted butter

PEAR SORBET

4-1/2 cups superfine granulated sugar
3 (14-ounce) can condensed milk
1 tablespoons pure vanilla extract
1-1/2 teaspoons kosher salt
1/4 teaspoon ground white pepper
24 buttermilk biscuits
6 cup lightly sweetened whipped cream
24 sprigs fresh mint

Method

SPICED PEARS

Pour the reserved syrup in a heavy-bottomed saucepan and add the coriander, peppercorns, star anise, cinnamon, cardamom, cloves and salt. Bring the mixture over medium-high heat and reduce to a simmer. Continue to simmer the liquid until it is thick and syrupy.

Add 18 cups of the reserved pear slices and return the mixture to a boil. Add the lemon juice and zest, reduce the heat to a simmer, and continue to until the syrup begins to caramelize. Remove the pan from the heat and whisk in the butter. Thin the sauce with a little hot water if necessary.

PEAR SORBET

Puree the remaining pears. Combine 12 cups of the puree, sugar, condensed milk, vanilla, salt and white pepper in 2 deep hotel pans. Whisk well and freeze 4 to 6 hours, or overnight, until firm. Remove the sorbet from the freezer 10 minutes before serving to allow it to temper and soften slightly.

To assemble, cut the biscuits in half and place the bottom halves on each of 24 plates. Put a scoop of sorbet on each of the biscuit bottoms and top with a generous dollop of chantilly cream. Prop the top biscuit up on its side, next to the sorbet and spoon the war spiced pears around the bottom biscuit. Garnish with a sprig of mint or, if you prefer, a few of the star anise and cinnamon sticks from the syrup. Serve immediately.

Servings

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Nutrition

Calories	856
Fat	27 g
Saturated Fat	14 g
Trans Fat	1 g
Cholesterol	67 mg
Sodium	634 mg
Carbohydrates	151 g
Fiber:	7 g
Sugar:	79 g
Protein:	11g
Calcium	264 mg
Iron:	3 mg
Vitamin C:	24% DV
Vitamin A:	15% DV

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