

THE FIREHOUSE

RESTAURANT

Poached Pear-Pecan Tartlet

Kimberly Savage, Pastry Chef

Yields two 8" tartlets

INGREDIENTS

2 cups light corn syrup
3 cups pecans, *chopped*
Dash cinnamon
Dash cloves
Pinch salt
6 ea. eggs, *beaten*
2 cups brown sugar
½ cup pears or apples, *chopped and soaked in bourbon for at least 20 minutes*
2 ea. ready-made pie dough crusts

PROCEDURE

Mix all ingredients (except pie dough crusts) together until well incorporated. Pour into 2 ready-made pie dough crusts that have been partially baked approximately 5 minutes at 350° or according to package directions. Bake uncovered at 350° for 25-30 minutes or until golden brown.