

Butterscotch pears with toffee topping

For the toffee topping

140 g sugar
30 ml water
30 ml golden syrup
1 tablespoon butter
½ teaspoon baking powder
Pinch salt

Preparation

Combine sugar, water, golden syrup and butter in a saucepan.
Cook over medium heat until the mixture is a light caramel colour.
Remove from heat and quickly whisk in baking powder and salt.
Spread the mixture quickly onto a non-stick baking sheet with a buttered spatula.
Cool completely. Allow to set and then break into small pieces.
Store in an airtight container between sheets of greaseproof paper.
Grind in a food processor as required.

For the pears

200 g sugar
60 g butter
6 Australian pears, peeled
100 ml water

Preparation

Preheat oven to 160°C.
Place sugar in ovenproof saucepan wide enough to hold six pears.
Using the hotplate, cook on a moderate heat to a light caramel colour.
Carefully add butter and whisk to make a butterscotch mixture.
Add pears and lightly cook in the butterscotch, constantly turning, for 2–3 minutes.
Add water and spoon liquid over pears until well basted.
Transfer pan to oven and bake until tender (about 20 minutes, depending on size). Baste every 5 minutes.
Test pears with a sharp knife. Pears are ready when they are easily pierced.
Serve at room temperature with some cooking liquid and top with ground toffee.

Serves 6.

