



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

NOV 2012  
Recipe 41

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## French Country Pear & Pomegranate Tart (Tarte Campagnarde aux Poires)

### PREPARATION

- 1 - Preheat oven to 425 degrees. Quarter 6 pears. In a large skillet over medium-high heat, bring 3 tablespoons molasses to a boil. Let simmer about 2 minutes, until molasses thickens. Arrange half the quartered pears in a single layer in skillet. Sprinkle 1 1/2 tablespoons butter over pears. Cook, turning occasionally, until pears are well caramelized on all sides (but not cooked through), about 5 minutes.
- 2 - Scrape pears and molasses into a bowl. Add tapioca and toss to combine. Repeat cooking process with remaining molasses, butter and quartered pears. Add second batch of pears to bowl; combine.
- 3 - Thinly slice remaining pears and add to bowl. Stir in sugar, ginger, pomegranate seeds and salt. On a lightly floured surface, roll out pie crust into a 12-inch circle. Place crust in 9-inch pie plate. Scrape pear filling into crust.
- 4 - Crimp edges to seal. Place pie on a foil-lined, rimmed baking sheet.
- 5 - Bake for 15 minutes; reduce heat to 350 degrees and continue baking until crust is dark golden and pears are tender when pricked with a fork, about 45 minutes more. Let cool for 30 minutes before slicing.

### French Country Pear & Pomegranate Tart (Tarte Campagnarde aux Poires & Grenade)

If you're looking for a way to add a gourmet touch to this year's traditional Thanksgiving apple pie, this recipe is sure to be a crowd pleaser. The pears, which are now at the peak of their season, add a sweet note and the pomegranates provide complexity (and Fall color)!

Bon Appetit!  
-George



(photo by Marc-Henri)

### INGREDIENTS

- 4 Bosc pears (about 2 pounds), peeled and cored
- 4 Anjou pears (about 2 pounds), peeled and cored
- 6 tablespoons pomegranate molasses
- 2 tablespoons fresh pomegranate seeds
- 3 tablespoons unsalted butter, cut into small pieces
- 3 tablespoons tapioca
- 3/4 cup brown sugar
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- Flour, for dusting
- Dough for one 9-inch pie crust

### COOK'S NOTE:

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