Almond Pears



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These elegant bites are a Christmas tradition for the Stir Family. They look divine and taste delicious.

Makes about 35 and keeps well for up to a month in an airtight container.

Ingredients:

3 cups (480g) blanched almonds

3/4 cup (165g) castor sugar

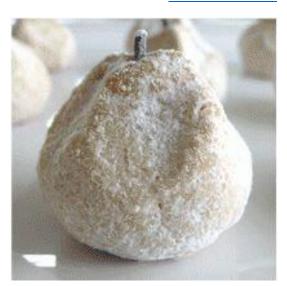
½ cup semolina approximately

3 egg whites, lightly beaten

2 tablespoons orange flower water

35 cloves

Icing sugar



Method:

- 1. Process the nuts until fine, transfer to a bowl.
- 2. Stir in castor sugar, semolina, egg whites and orange flower water. Mix to a smooth, stiff paste. Add extra semolina if the paste is too sticky.
- 3. Shape level tablespoons of almond mixture into pear shapes.
- 4. Insert a clove in the top of each pear and place on lightly greased oven trays.
- 5. Bake in a moderate oven for 12minutes or until lightly coloured.
- 6. Transfer to shallow tray covered with grease proof paper.
- 7. While still warm dust heavily with sifted icing sugar.

We hope you get a lot of joy from making and sharing these Almonds Pears. Wishing you Happy Tea Times from everyone at Stir.