

Pear compote

For 400 g, you will need:

- 500 g Pears
- 50 g caster sugar
- 10 g Vanilla sugar
- 1 lemon
- 3 g agar-agar

Total weight: 693 grams



Ready in: 37 min.

- Peel the pears.
- Cut them into 4 lengthways, then remove the core from each quarter.

Note: if your pears start to oxidize (turn brown) quickly, moisten them with a little lemon juice, or a little water and Vitamin C as you cut them.

- Cut the quarters into small pieces in a pan. Add 1 tablespoon of water and 1 tablespoon of lemon juice if you have not already added lemon juice during the cutting process.

- 1st method (thickening):

Put the pan on low heat, add 50 g caster sugar and 10 g Vanilla sugar, cover and leave to come to the boil.

Take off the lid and leave to cook until the pears are soft.

- Remove from the heat and blend thoroughly.
- Return to the heat and bring to the boil. Add 3 g agar-agar while whisking.

Blend again and your pear compote is ready.

- 2nd method (draining):

Put the pan on low heat, but do not add the sugar. Cover and leave to come to the boil.

Take off the lid and leave to cook until the pears are soft.

- Drain the pears, then return to the pan on low heat and add 50 g caster sugar and 10 g Vanilla sugar. Cover and leave to simmer until the sugar has melted.

- Blend thoroughly.
- Your pear compote is ready.