

Fall Dolce Pears and Tart Apples with Figs & Raisins

Serves

4

Ingredients

2 Anjou or Bosc pears, peeled and cored
3 tart apples, (Granny Smith or Pippin)
8 to 10 oz. fresh figs or dried (12)
1/2 cup sultana raisins
2 cups sweet apple cider
1 lemon, juiced
1/2 cup toasted walnuts bits

Preparation Instructions

Peel and core the pears and apples then cut them into wedges. Put into a bowl and squeeze lemon juice over them. In a small sauce pan or pot, bring 2 cups of filtered water and apple juice to a slow boil. Add the pears and apples and return to a boil for about 5 minutes or until fruit is soft but not too soft. Turn heat to low and add the figs and sultana raisins. Cook all for about 2 more minutes. You can drain the liquid and then serve or serve with the liquid in small dessert dishes. Add toasted walnuts bits. Top with fresh whipped cream or lemon mousse.