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FOREWORD BY JESSICA B. HARRIS

RIZZOLI
NEW YORK



Poached Pear Custard

PATINA DE PIRIS

SERVES 8 *I have always loved the elegance of wine-poached pears in modern preparations, and this clever technique of incorporating the poached pears in a delicate custard elevates them even further.*

4 Bosc pears

½ cup raisins

¼ cup plus 3 tablespoons honey

3 cups white wine (such as Moscato)

½ teaspoon ground cumin

¼ teaspoon freshly ground black pepper, plus more for finishing

2 large eggs

3 egg yolks

¼ teaspoon kosher salt

PEEL and halve the pears. Divide each half into four long slices. Cut along the inner edge of each of these slices to remove the core and the hard central line that runs from core to stem. Put the pear slices in a stockpot with the raisins and ¼ cup of the honey. Pour in the wine. Bring to a boil and then reduce the heat to a gentle simmer and poach until the pears have softened but retain some firmness, 25 to 30 minutes.

PREHEAT the oven to 325°F. Reserve 8 pear slices.

MEASURE 2½ cups of poached pears with their poaching liquid. The best way to do this is to fill a measuring cup with approximately 2½ cups of the pears, then top it off with the liquid. Add 1 tablespoon raisins from

the poaching liquid. (Reserve any remaining poached pears and raisins for another use.) Place the 2½ cups pears and liquid and the 1 tablespoon raisins in a blender or a food processor fitted with the metal blade, along with the cumin, ¼ teaspoon black pepper, eggs, yolks, 3 tablespoons honey, and salt. Blend or process until smooth.

FILL eight 6-ounce ramekins with the mixture, leaving a bit of room at the top. Trim the reserved 8 pear slices to fit snugly in the ramekins and then gently place one on the surface of the custard mixture in each ramekin. Bake until just set, about 15 minutes. Cool the custard and finish each with a pinch of pepper.