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Glazed Decadents

Ingredients

4 small pears – peeled
4 small apples – peeled
907g shallots – peeled
1 tsp olive oil
4 tbsp butter
6 tbsp quince or orange jam
Juice of 1/2 lemon

Preparation

- 1 Toss the apples and pears in the lemon juice.
- 2 After that bring a saucepan of water to boil.
- 3 Then add in the apples and pears.
- 4 Allow this to poach covered for 30 minutes.
- 5 Preheat the oven to 190 degrees C or 374 degrees F.
- 6 Place the apples and pears to a small roasting tin – along with the oil and butter.
- 7 Brush the fruit with a layer of the jam.
- 8 Then let it roast for 1 hour until it softens and gets golden.
- 9 Turn the pears and apples around in the fat a few times during cooking – brushing twice more with the jam.
- 10 Place this around the turkey and serve.
- 11 ENJOY!

Cooks Note
