



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Brother Victor's Pear Clafoutis

Recipe adapted from *A Taste of Heaven* (Tarcher)

Makes 12 servings

Unsalted butter, for the baking dish
6 ripe Bosc pears
3 large eggs
½ cup granulated sugar
2 teaspoons cornstarch
1½ cups whole milk
2 tablespoons cognac or pear brandy
1 teaspoon pure vanilla extract
Pinch of freshly grated nutmeg
12 to 14 Mississippi Abbey Trappistine vanilla caramels (available at trappistine.com), or other caramels of your choice

1. *Preheat the oven to 350°. Generously butter a 9-by-13-inch baking dish. Peel, halve and core the pears.*
2. *In a medium bowl, whisk the eggs with the sugar and cornstarch. Add the milk, cognac and vanilla and mix well. Pour a thin layer, about 1 cup, of the custard into the baking dish, tilting the pan to spread it evenly over the bottom. Place the dish in the center of the oven and bake until the custard thickens and sets, about 5 minutes. Remove the pan from the oven and carefully arrange the pears, cut side down, over the custard. Pour the rest of the custard over the fruit and sprinkle with the nutmeg. Arrange the caramels on the top, positioning them so they're about 2 inches apart. Return the pan to the oven and bake until the custard is firm and starts to brown around the edges, about 20 to 45 minutes.*
3. *Remove the clafoutis from the oven and serve warm.*