

Roasted Pears with Maple Ricotta Cream



Ingredients

Roasted Pears

- 1 lemon
- 1 Tablespoon butter, room temperature
- 2 Tablespoons brown sugar
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 vanilla bean
- Zest of one orange
- Juice of one orange
- 1 Tablespoon Grand Marnier (optional)
- 4 sprigs of fresh thyme
- 4 firm pears
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Maple Ricotta Cream

- 1 cup Sargento Whole Milk ricotta cheese
- 2 Tablespoons pure maple syrup
- 1/2 teaspoon cinnamon
- Toasted almonds

Instructions

1. Spread butter in the bottom of a 9x13 pan. In a small bowl mix together brown sugar, salt, cinnamon, and orange zest. Slice the vanilla bean in half and scrape out the seeds. Add them to the bowl and reserve the pod. Squeeze the juice of the orange into the bowl. Add a good splash of Grand Marnier. Mix until combined. Pour the liquid into the bottom of the pan.
2. Slice the pears in half. Use a melon baller and take out the core. Rub the pear halves with lemon. Add them to the pan, slice side up. Add the vanilla pod and thyme sprigs. Roast in a 350 degree oven for 20 to 30 minutes. Baste them with the cooking liquid every few minutes. I like my pears to still be pretty firm. Let them cool. At this point, you can cover and chill them for up to one day.
3. To make the ricotta cream, mix together ricotta, maple syrup, and cinnamon. Top the pears with ricotta cream, toasted almonds, and more thyme.

<http://bakedbree.com/roasted-pears-with-maple-ricotta-cream>