

Fragrant Pear



4960 – PLU

Description/Taste

Fragrant pears are small in size and are round to oval in shape with long, straight, green-brown stems. The smooth, waxy, and thin skin has a matte, yellow-green base and is covered in red blushing and prominent lenticels or pores. The flesh is crisp, moist, firm, and ivory to cream-colored encasing a few black-brown seeds in a central core. Fragrant pears live up to their name with a strong, floral aroma and when ripe, they are crunchy, juicy, and sweet.

Current Facts

Fragrant pears are a complex hybrid variety that has been cultivated for more than 1,300 years in a small province along the silk road in China. The botanical identity of this small pear was largely unknown until 2001 when scientists determined that it is, in fact, a hybrid of two European species, *Pyrus communis*, an Asian species, *Pyrus pyrifolia*, and a little-known Chinese local species, *Pyrus armeniacaifolia*. Also known as Korla Fragrant pears in reference to the city in the Xinjiang region where they are grown, Fragrant pears have increased in popularity since their worldwide release in 2006 and are favored for their bite-size, crunchy, and juicy texture.

Nutritional Value

Fragrant pears contain some vitamin C and fiber.

Applications

Fragrant pears are best suited for raw applications as their small size, and crunchy texture is showcased when consumed fresh, out-of-hand. They can be sliced and mixed into green salads, fruit salads, and pasta salads, packed as a snack in children's lunchboxes, sliced over desserts such as ice cream, sorbets, and pudding, or layered in sandwiches, paninis, and grilled cheese. They can also be incorporated into small baked goods such as tartlets, cakes, pies, and bread, or poached in red wine and cinnamon for a sweet dessert. Fragrant pears compliment leafy greens such as arugula, kale, chard, radicchio, and spinach, strawberries, grapes, cheeses such as feta, goat, gorgonzola, blue, and parmesan, meats such as chicken, pork, beef, and lamb, and spices such as cinnamon, nutmeg, and cloves. They will keep up to a month when stored in the refrigerator and a couple of weeks when stored at room temperature.

Fragrant Pear Caramel Cookies

These yummy cookies overflow with caramel and fresh fragrant pears – delicious!

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Course: Dessert
Cuisine: American

Servings: 4

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INGREDIENTS

- 2 cups + 2 Tbsp. all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. ground cinnamon
- 12 Tbsp. (1.5 sticks) unsalted butter, melted and cooled until just warm
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 large egg, plus 1 large egg yolk
- 2 tsp. vanilla extract
- 1 cup caramel bits
- 1 fragrant pear, finely diced (about 1 cup)



INSTRUCTIONS

1. Preheat oven to 325 degrees. Line two large baking sheets with parchment paper.
2. Whisk the flour, baking soda, salt and cinnamon together in a medium bowl. Set aside.
3. Use an electric mixer to cream together butter and sugars until well blended. Beat in the egg, yolk, and vanilla until combined. Add in the dry ingredient mixture and beat on low speed until just combined. Carefully stir in the caramel bits and diced fragrant pears until combined.
4. Use a small cookie scoop or a spoon to form the dough into tablespoon-fulls. Place on a cookie sheet at least 2.5 inches apart, and then dot on top with a few additional caramel bits. Bake cookies until the outer edges are golden and begin to slightly harden, about 15 minutes. Remove and let the cookies cool on the baking sheets.