

Almond Pears



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These elegant bites are a Christmas tradition for the Stir Family. They look divine and taste delicious.

Makes about 35 and keeps well for up to a month in an airtight container.

Ingredients:

- 3 cups (480g) blanched almonds
- $\frac{3}{4}$ cup (165g) castor sugar
- $\frac{1}{2}$ cup semolina approximately
- 3 egg whites, lightly beaten
- 2 tablespoons orange flower water
- 35 cloves
- Icing sugar



Method:

1. Process the nuts until fine, transfer to a bowl.
2. Stir in castor sugar, semolina, egg whites and orange flower water. Mix to a smooth, stiff paste. Add extra semolina if the paste is too sticky.
3. Shape level tablespoons of almond mixture into pear shapes.
4. Insert a clove in the top of each pear and place on lightly greased oven trays.
5. Bake in a moderate oven for 12 minutes or until lightly coloured.
6. Transfer to shallow tray covered with grease proof paper.
7. While still warm dust heavily with sifted icing sugar.

We hope you get a lot of joy from making and sharing these Almonds Pears. Wishing you Happy Tea Times from everyone at Stir.