



Swiss Pear Pie

Recipe by Nik Magnus, Woodbridge Fruit Trees

 **50 minutes**

INGREDIENTS

- Pastry (short crust or puff)
- Butter and dusting of flour for pie dish
- Pears
- Quarter cup of Sugar,
- 4 eggs
- Half a cup of cream
- Lemon zest
- A cup of ground almond

DIRECTIONS

1. Preheat oven 180 degrees and grease pie dish with a little butter and dusting of flour to prevent sticking.
2. Line the pie with the pastry and add a layer of ground almonds.
3. Cut up pear into wedges (leave skin on). Whisk sugar, eggs, lemon zest and cream, then pour custard over pears.
4. Bake for about 35 or until golden and the egg has become firm.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

