

Spiced Rosemary Pears

Serves 3 – 4 as a side dish

- 4 ripe round Comice pears
- 1½ tbs lemon juice
- ½ tbs demerara sugar
- 2 tsp very finely chopped [rosemary](#) leaves
- ¼ – ½ tsp Aleppo chilli flakes (or to taste)
- Olive oil to drizzle



Method:

- Preheat the oven to 200°C / 180° Fan / Gas mark 6.
- Quarter the pears and carefully remove the core with a small sharp knife.
- Put them in a bowl with the lemon juice and toss to coat, being careful not to damage the pears.
- Transfer to a medium sized roasting tin which will just hold them in a single layer — not too spread out.
- Sprinkle over the sugar and toss gently to coat.
- Drizzle over the olive oil.
- Sprinkle on the rosemary and chilli flakes. (If you don't have chilli flakes you can use a tiny amount of chilli powder but not too much as the powder is much hotter)
- Bake the pears for 20 – 30 minutes until they are just starting to brown at the edges.
- Remove from the oven and allow to cool for a couple of minutes before serving.

Not only do these pears taste great with the roasts mentioned above but they also go well with cold cuts or rissoles made with the left overs.