

Pear and Eladnelle Saffron Paste



INGREDIENTS:

- 1.9 kgs of wiped over pears, cored, coarsely chopped, **leave skin on.
- 100 mgs Eladnelle Saffron – steeped for previous 24-hours in few mls of tepid water,
- 1 kg of sugar.

METHOD:

- Step 1** Place all ingredients in a Slow Cooker (low heat) with the lid off. Cook for nine hours.
- Step 2** Stir the mixture in the Slow Cooker hourly.
- Step 3** After five hours, use stick blender to make a smooth paste.
- Step 4** You will know the mixture is ready once it is thick and leaves the side of pan.
Set aside for 15 minutes to cool.
- Step 5** Line the bases and sides of six 125ml ramekins with plastic wrap.
Pour Pear and Eladnelle Saffron paste mixture evenly among ramekins and smooth surfaces.
Cover and set aside for six hours or until set.
- Step 6** Turn one ramekin onto a serving platter.
(Store remaining paste in fridge until required).
Serve with cheese and biscuits.