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"Patina of Pears," *The Classical Cookbook* [TX 652 .C37 no. 113]

Original Recipe:

1 ½ pounds of firm pears

10 ounces of raisin wine

2 tablespoons of clear honey

1 teaspoon of ground cumin

1 tablespoon of olive oil

1 tablespoon of fish sauce

3 eggs

½ teaspoon ground black pepper

Peel and core the pears and chop them roughly. Cook them till soft in the wine and honey. Pass the mixture through a sieve or process it till smooth. Add the cumin, olive oil, fish sauce, and eggs and process again till smooth. Pour into greased casserole dish and bake in a pre-heated oven at 375 degrees Fahrenheit for 20 minutes or until it sets. Serve warm with a sprinkling of black pepper.

Working Recipe:

5 bartlett pears

¼ cup Moscato

½ teaspoon pepper

1 ½ tablespoons honey

¼ teaspoon cumin

¼ teaspoon fish sauce

½ tablespoon olive oil

3 eggs

Cooking spray

First, peel and core all five pears. Roughly chop them. Boil the pears in enough water to cover them over medium/low heat until they are softer. For more flavorful pears I would cook them in the wine and honey rather than adding it in after cooking, per the original recipe. Strain the water and mash or process the pears with the black pepper, honey, cumin, fish sauce, olive oil, and wine, if the pears were not cooked in it. Then, beat the eggs and fold it into the pears.

Spray and oven-safe dish with a lid with cooking spray and pour the pear mixture into it. Bake with the lid on at 350 degrees Fahrenheit for one hour. Check the patina after baking for thirty minutes to make sure it is setting up before continuing to bake it. For a sweeter patina, you can substitute the cumin and fish sauce for clove, cinnamon, nutmeg, and allspice.