



Maple Mascarpone Tartlets with Caramelized Gingered Pears

Makes about 2 dozen

Purchased mini tartlets

Mascarpone Cream

1 8ounce container mascarpone cheese, room temperature

1 Tablespoon ginger sugar

2 Tablespoons heavy whipping cream

3 Tablespoon each *Blis Maple Syrup vanilla and Bourbon* (you

could use all bourbon)

Whisk together.

For pears

2 teaspoons ginger sugar

2 firm Bosc or Anjou pears, sliced

Drizzle of olive oil, (I used pear olive oil)

Kosher salt and freshly ground pepper

Preheat oven to 400

Mix together pears sugar and olive oil . Spread on a small baking sheet, sprinkle with salt and pepper. Roast 5- minutes or until pears are tender. Let cool.

Spoon cream into tartlets. Refrigerate. *Before serving, spoon pears on top of tartlets, sprinkle with scant amount of ginger sugar and caramelize the top with torch or under the broiler for a

1- 2 minutes.

* you could simply reheat pears and spoon on top, forgoing the torch!