

Jamie Oliver's Pears in Fillo

Source: Jamie Oliver (one of his cookbooks)

Ingredients

- 4 Ripe Pears
- 1½ ounces Blanched Almonds
- 5½ ounces Butter
- 1¾ ounces Sugar
- Zest From 1 Orange
- 1 Vanilla Bean
- 2½ ounces Bittersweet Chocolate
- 16 Fillo Dough

Method

Heat oven to 325°F.

Peel pears. On the bottom of the pear, carve out a 1½-inch deep hole at core.

Whiz almonds and put in a bowl with 5 tbsp of butter, the sugar and zest. Add vanilla seeds from the pod.

Bash chocolate to small bits and add to mixture. Divide into 4 balls. Push a ball inside the cored bottom of each pear.

Melt rest of butter for brushing.

Cut fillo in half and get 12 x 8½" pieces. Butter 4 sheets. Cut down to 8x8 inch squares. Pull sheets up to stem - butter outside. Put on a parchment covered baking sheet.

Bake 25 - 30 minutes