



**READY TO COOK**  
BY HARRIS FARM

# PEAR AND RICOTTA STRUDEL WITH PECANS AND VANILLA CREAM



PREP  
**15 min**



COOK  
**45 min**



SERVES  
**4-6**

## INGREDIENTS:

- > 10 x 375g Filo Pastry Sheets
- > 360g Ricotta
- > 5 Pears
- > 200ml Double Cream
- > 140g Honey Macadamias
- > 2 Tbsp Brown Sugar
- > 1 Lemon Zest
- > 150g Butter
- > 1 Tsp Cinnamon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Icing Sugar
- > 1 Tbsp Honey
- > ½ Tsp Vanilla Essence

# METHOD – GET COOKING!



1

**Preheat** the oven to 220°C.

**Peel** the pears using a peeler, then **cut** them **in half and into quarters**, making sure to remove the centre with the seeds. **Cut into medium size pieces** and **set aside**.

2

**In a hot frying pan**, add 50g of **butter** and a drizzle of **olive oil**. **Once butter is melted**, add the **pears and stir through**. Then add the **brown sugar, honey, vanilla extract, zest of 1 lemon, the cinnamon, stir and mix well**.

**Cook** for 15-20 minutes stirring occasionally **until pears are soft, sticky and caramelised**. **Remove pears from the pan and drain** the glaze. **Let them cool** for 15 minutes **until room temperature**.

**Meanwhile, melt** 100g of the **butter and set aside**. **Roughly chop** the **honey macadamias** using a food processor or with a knife

3

**On a large chopping board** or on the kitchen bench, **spread 1 filo pastry sheet** at the time, **brush** generous amount of **melted butter**.

**Evenly brush** the **butter** on the **filo sheet**, then **place** the **next filo sheet on top** and **evenly brush, repeat** with the **8 remaining filo sheets**

4

**Spread** the **ricotta cheese** on  $\frac{3}{4}$  of the **pastry lengthways** and **place** the caramelised **pears on top**. **Spread well**, then **sprinkle half of the honey macadamias** on top. **Brush** the **empty side** with more **melted butter** and **gently lift and roll** over the side with the pears over to the other side carefully putting a little pressure while rolling.

**Once rolled, lift and place** on a lined **baking tray**, **brush** on top and on the sides with the **leftover glaze** from the pears and **place in the oven**. **Let it cook** for 20-25 minutes **until golden brown**.

5

**Remove from the oven** and **let it cool down** for 10 minutes. **Dust with icing sugar** and **sprinkle** the **leftover honey macadamias**.

**Serve warm with dollop cream.**

## PLEASE NOTE:

- For garnishing, if desired, finely slice 1 pear using a mandolin, then put the wafer-thin pears onto a lined baking tray and roast them in the oven at 160°C for 10 minutes. Remove from the oven and dust with icing sugar.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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