



## ***Almond pears***

***3 cups (480 g) blanched almonds  
3/4 cup (165g) castor sugar  
1/2 cup semolina approximately  
3 egg whites, lightly beaten  
2 tablespoons orange flower water  
35 cloves  
icing sugar***



***Process the nuts until fine, transfer to bowl. Stir in castor sugar, semolina, egg whites and orange flower water. Mix to a smooth, stiff paste. Add extra semolina if the paste is too sticky.***



***Shape level tablespoons of almond mixture into pear shapes. Insert a clove in top of each pear and place on lightly greased oven trays. Bake in moderate oven about 12 minutes or until lightly coloured.***



***Transfer to shallow tray covered with greaseproof paper. While still warm, dust heavily with sifted icing sugar.***

***Makes about 35. Keeps well for up to a month in an airtight container.***

