

Pear Dumpling with Blueberry Sauce
The Beaufort House Inn
61 N Liberty Street, Asheville, NC 28801 828-254-8334

Serves 4

Baking Time: 18-20 mins - watch last 5 mins carefully

- 1 Pillsbury Pastry Pie Round - each round makes 4 dumplings
- 4 Pear Halves - drained
- Nutmeg - Raw Sugar
- 1 Egg White - egg wash on pastry
- Smuckers Blueberry Syrup
- Powdered Sugar

Heat oven on Convection 400' - spray baking sheet with Pam to ensure no sticking.
Cut pastry round into 4 equal parts - brush all inside edges with egg wash for best seal
Place one pear half in middle of each pastry quarter - small end inward - sprinkle lightly with ground nutmeg if desired
Create dumpling shape by folding/pinching pastry around pear half - final shape is like a puffy triangle -
Place on baking sheet - egg wash pastry all over outside of dumpling - sprinkle liberally with raw sugar

Bake at 400' for 15 -18 mins - lower to 375 if starting to burn on edges. Pastry should be glistening but dry to touch when done. Err on side of over baking just a little - Under cooked pastry will be too doughy to serve.

To Serve: Puddle blueberry syrup in middle of mid-size plate. Place dumpling in center of syrup and sprinkle with powdered sugar. Add sprinkle of fresh blueberries if desired. Serve immediately - warn guests that dumpling is HOT in middle.