



Build Flavor – Pair Using Compounds that Ingredients Share

Pumpkin Spice Crumble with Pear and Cranberry
Uses a Flavor Matrix to pair flavors of ingredients

Recipe from: *Chef James Briscione*

Crumble Topping:

- 1 stick (8 tablespoons) cold butter, cut into small pieces
- 1/4 cup granulated sugar
- 1/4 cup packed brown sugar
- 1/4 cup pecans, chopped
- 1/4 cup quick rolled oats (not instant)
- 3/4 cup all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon kosher salt

Filling:

4 ripe pears, cored and diced
1 pound fresh or frozen cranberries
2 Tablespoons cornstarch
2 Tablespoons granulated sugar
1 teaspoon ground ginger
1 teaspoon orange zest
Pinch kosher salt

Pumpkin Spiced Whipped Cream:

1 cup heavy whipping cream, chilled
1/4 cup confectioners' sugar
1 teaspoon pumpkin spice
1 teaspoon vanilla extract or bourbon
Top with: Pumpkin Spiced Whipped Cream, vanilla ice cream, Greek yogurt, or coffee ice cream, for serving

Butter or nonstick cooking spray, for the 13x9-inch baking dish
Preheat the oven to 375 degrees F.

For the crumble topping: In a food processor, combine the diced butter, granulated sugar, brown sugar, pecans, oats, flour, pumpkin pie spice, and salt. Pulse in short bursts of 3 to 5 seconds until the mixture resembles little pebbles, or combine in a bowl and mix well, then work the mixture by hand to the desired texture. Reserve, chilled. (The mixture may be refrigerated for up to 2 weeks or frozen indefinitely.)

For the filling: Combine the pears and cranberries in a large bowl and sprinkle the cornstarch, granulated sugar, ginger, orange zest and salt over the fruit. Mix well to combine.
Lightly grease a 13-by-9-inch baking dish with butter or cooking spray. Transfer the fruit mixture to the baking dish and spread into an even layer. Scatter the crumble topping over the fruit, covering it completely. Bake until bubbling and browned on top, about 40 minutes. Rest 10 minutes before serving.

Prepare Pumpkin Spiced Whipped Cream: In a large bowl, combine the whipping cream, confectioners' sugar, pumpkin pie spice and vanilla extract or bourbon. Beat vigorously with a whisk or electric mixer until soft peaks form. Serve immediately.

Serve with: Pumpkin Spiced Whipped Cream, vanilla ice cream or Greek yogurt. For a unique flavor twist, try coffee ice cream.

Yield: 3 cups

Level: Easy , Total: 1 hr. 10 min (includes cooling time), Active: 20 min

Yield: 12 servings

Recipe from: Chef James Briscione

For More Information See:

<https://www.foodnetwork.com/recipes/pumpkin-spice-crumble-with-pear-and-cranberry-4540589>

Cook's Note: I used about 1-1/2 cups of fresh cranberries in place of 1 pound as we like our fruit crumbles a little sweeter. Our recipe was baked in 6 individual tart dishes in place of the 13x9-inch pan.

About the Recipe: Adding a touch of citrus is a perfect flavor match for the sweet fall pears in this fruit dessert. The melt-away tender pears are seasoned with addictive, pumpkin pie spices and are spiked with brightly flavored cranberries. An oat crumble crust covers the top with a delightful brown sugar crunch. Add some Pumpkin Spiced Whipped Cream for a delightful creamy topping. The bonus is that it is so easy to prepare. Celebrate Fall and have fun using a Flavor Matrix to pair ingredients.