

# Torta di pere alla paesana

(modified by Paul Gioia from Marcella Hazan's *Second Classic Italian Cookbook*)

	Serve		
	6	60	80
Eggs	2	20	27
Milk	4Tbs	600ml	800ml
Sugar	150g	1.5kg	2kg
Salt	small pinch	2½tsp	3tsp
Plain flour	200g	2kg	2.7kg
Fresh, ripe pears	900g	9kg	12kg
Butter	30g	300g	400g
Breadcrumbs	60g	600g	800g
Finely chopped almonds	2Tbs	240g	320g
Cardamom	½tsp	5tsp	7tsp

Preheat oven to 180°. Beat eggs and milk in a bowl. Add sugar, salt and cardamom and continue beating. Add flour, mixing thoroughly.

Peel pears, cut in half and scoop out seeds and core. Cut into thin slices no more than 22mm wide. Add to bowl and mix well.

Grease baking tin with butter and sprinkle breadcrumbs. Turn upside down and tap lightly to get rid of loose crumbs. Spoon mixture into tin, leveling off with back of spoon. Dot with butter and sprinkle with chopped almonds. Bake in oven for around an hour or until top is browned. For large quantities, test mixture is cooked with a spike, and return to oven for longer if required.

Serve with small amount of lemon custard (or ice cream, or both).

## Lemon custard

	6	60	80
Milk	375ml	3¾L	5L
Sugar	1½Tbs	225g	300g
Custard powder	1½Tbs	165g	220g
Lemon zest	¼ lemon	2½ lemons	3 lemons

Mix the sugar, custard powder and lemon zest with a small amount of the milk. Then add rest of milk. Bring slowly to the boil, stirring constantly to avoid burning. Make sure it boils for a couple of minutes on a low heat to thicken correctly.