

# Salt and Serenity

## Pear Fritters

Serves 8

1 large egg  
1 teaspoon vegetable oil  
1 cup pear cider  
2 tablespoons white sugar  
1 teaspoon baking powder  
¼ teaspoon kosher salt  
½ teaspoon cinnamon  
1 Tonka bean\*, grated on microplane (optional –see note below if not using)  
Vegetable oil for frying (2-3 cups, depending on size of pot)  
4 large Bosc or red or green Anjou pears  
Vegetable oil for frying (2-3 cups, depending on size of pot)  
½ cup granulated sugar  
1 teaspoon cinnamon

1. In a small bowl, whisk together egg, 1 teaspoon vegetable oil and pear cider.
2. In a large bowl, whisk together 2 tablespoons white sugar, baking powder, salt, cinnamon, half the grated Tonka bean (if using) and all-purpose flour.
3. Pour liquid ingredients over dry ingredients, and mix until well combined.
4. Fill a medium sized saucepan, halfway with vegetable oil. Clip a deep frying thermometer to the side of the pot. Heat oil to 375°F.
5. While oil is heating, slice pears lengthwise into slices about ⅓ inch thick. No need to peel or core pears.
6. Mix ½ cup granulated sugar, 1 teaspoon cinnamon and the other half of the grated Tonka bean together in small bowl. This mixture is to sprinkle on fried pears.
7. Line a baking sheet with a few layers of paper towels for draining fried pears.
8. Working in batches, dip pears into batter, and gently place in hot oil. Fry until crisp and golden, about 3 minutes per side. Transfer fritters to paper towel to drain and sprinkle with cinnamon-sugar mixture. Serve immediately.

\*If you can't get your hands on Tonka beans, here is a good substitute. Whisk ½ teaspoon vanilla extract and 1/8 teaspoon almond extract into liquid ingredients in step 1 of the recipe.

