

Chocolate-Dipped Key Lime Pears

<http://userealbutter.com/2015/12/06/chocolate-dipped-key-lime-pears-recipe/>

from *Chocolate Obsession: Confections and Treats to Create and Savor* by Michael Recchiuti and Fran Gage

2 cups granulated cane sugar
13 oz. water
1 cup key lime juice (about 15 key limes)
3 medium bartlett pears, green and hard
1 lb. tempered bittersweet (65-70%) chocolate

Place the sugar and water in a medium saucepan over medium heat. Stir until the sugar dissolves. Let the syrup simmer for 3 minutes. Remove the syrup from the heat and stir in the lime juice. Let the lime syrup cool to room temperature. Place the syrup in a baking dish or a wide bowl.

Slicing lengthwise, cut off the first 1/2-inch or more of each pear (eat or discard) until you get nice pear-shaped cross sections. Begin slicing 1/16-inch thick slices through the middle, stopping 1/2-inch from the other end (eat or discard). Remove any seeds from your slices. Submerge the slices in the cooled lime syrup. Cover and refrigerate the slices overnight, up to 4 days.

Preheat oven to 225°F. Line three 12×18-inch sheet pans with parchment paper. Pat the pear slices dry and arrange them on the baking sheets. Bake the slices for about 2 hours, rotating the pans every 30 minutes to encourage even drying. The slices should be a medium brown when finished and completely dry and crisp. Mine took 3 hours. If by 2 hours, your slices are still a little damp, lower the temperature to 200°F (to prevent overbrowning) and let them continue to dry until crisp. Let the slices cool. You can store the slices until you are ready to coat them in chocolate another day or you can coat them in chocolate now.

Temper the chocolate until it reaches the proper target temperature. [You can read about the seed tempering method here: <http://userealbutter.com/2008/12/12/chocolate-truffles-recipe/>] When the chocolate is ready, dip each pear slice into the tempered chocolate, let the excess drip off, then set it on parchment paper or a silpat sheet to cool. When the chocolate has completely cooled, store the slices in an airtight container for up to 2 weeks. Makes about 4 dozen.