

Honey baked pears with blackberries, toasted oats and hazelnuts

By [Anna Burges-Lumsden](#)

This can also be made with cobnuts when they are in season and for modern day tastes this would be delicious with a dollop of yoghurt, whipped cream or vanilla ice cream. This can all be made in advance. Store the cooled oats in an airtight container for up to a week. Place the pears in a covered container in the fridge for up to 2 days. Before serving, take the pears out of the fridge and leave to come to room temperature for half an hour.

Serves 4

4 ripe pears, peeled
4 tbsp sloe gin
2 tbsp water
4 tbsp runny honey
100g jumbo oats
2 tbsp light oil
Pinch sea salt
50g whole hazelnuts, cut in half
150g blackberries

1. Preheat the oven to 190C (375F) / Fan 170C.
2. Carefully peel the pears keeping the stalks in-tact and cutting a little off the bottom (if necessary) to make a flat surface so they can sit upright. Place them in an oven-proof dish so they sit snugly together but so there is space to add the blackberries around the bottom later.
3. Mix together the sloe gin, water and two tablespoonfuls of honey and then pour over the pears. Place in the oven to bake for 30 minutes basting the pears a couple of times.
4. Meanwhile, mix together the oats with two tablespoons of oil and the remaining honey, a pinch of salt, the halved hazelnuts and mix together. Add a little more oil if the mix looks dry. Tip onto a shallow roasting tray lined with baking paper and bake for 10-15 minutes, shaking the tin occasionally or until golden and crisp. Remove from the oven and set aside to cool.
5. Add the blackberries to the baked pears after they have roasted for 30 minutes, baste the pears again with the cooking juices and roast for another 15 minutes or until the pears are tender when pierced with a sharp knife. Taste the juices and add a little more honey if the sauce is not sweet enough. This will depend on the natural sweetness of your blackberries.
6. Place a few spoonfuls of the toasted oats onto 4 serving plates, place a baked pear on each plate and spoon over the blackberries and sauce and serve.