

Discovering Pears

The Ripening Process

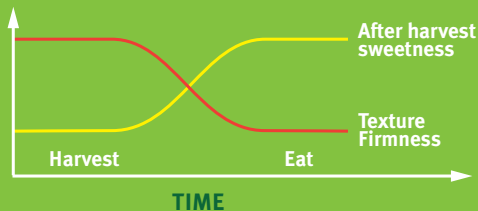
Ripening is a word used to describe natural changes in qualities of fruit as they become good to eat. The major changes in fruit during ripening are softening, juice development, sweetening, development of flavor and for some fruit color change.

What About Pears

Pears are part of a group of fruit that continue ripening changes after they are harvested. As they ripen pears release natural aromatic volatile compounds (fruity smelling gases) which make them smell like a “pear” and are linked to flavor development. The amount of natural sugars increase and fruit acids decrease as they soften. For some pear varieties there can also be an external change in skin color during the ripening process from green to yellow.

All of these changes lead to a soft, juicy, flavorful, sweet yummy pear!

How some fruit ripeness characteristics change over time:



FOR NOW & LATER

with revolutionary ripeness indicator

juicy

firm

crisp

Using Now & Later is easy,
just follow this **3-step** process



1

Keep packs sealed and at room temperature until the indicator shows your preferred ripeness.



2

Open one pack and enjoy NOW



3

Refrigerate the second pack to enjoy LATER

What you need to know:

*The pears will take approximately 1 to 4 days to ripen at room temperature
Pears can be stored up to 5 days in the refrigerator
Once the bag is opened the indicator will stop working*

We would love your feedback: www.nowandlater.co.nz

Discover the fantastic Fresh Anjou Tart

Recommended indicator color: orange to dark yellow

firm

firm
ripe



INGREDIENTS

- 3 ounces almond paste
- 1/3 cup granulated sugar
- 1/2 cup butter softened to room temperature
- 2 eggs
- 1 cup hazelnuts, roasted and ground
- 1 teaspoon vanilla
- 1 prepared 9 inch tart shell
- 1/2 cup chocolate, melted
- 4 USA Anjou pears, ripened to indicator color range orange to dark yellow, peeled, cored and sliced to 1/4 inch thick
- 1 lemon, juiced
- 4 ounces apricot preserves, melted and strained

BAKING DIRECTIONS

- Preheat oven to 350°F.
- For filling, cream together almond paste and sugar.
- Add butter and mix walnut smooth.
- Add eggs and mix until smooth.
- Add ground hazel nuts, vanilla and mix.
- Brush melted chocolate on bottom of prepared tart shell and pour in filling.
- Bake at 350°F for 35 to 40 minutes, until filling is lightly browned and set in the center.
- Cool tart on rack. When the tart is cooled, toss pear slices gently with lemon juice to keep them from turning brown.
- Arrange pear slices in concentric circles.
- Brush completed tart with strained apricot preserves.

TART RECIPE