

Pear Patina

The Romans referred to their dessert course as *mensa secunda*, or “second meal.” They satisfied their fondness for sweets with desserts such as fruitcakes, pudding, sweet egg-based dishes, and sweet cheeses—and in this case, a delicious pear patina.

Ingredients

- 4 pears
- Water or white wine
(to cook the pears)
- 1 tbsp honey
- Pinch each pepper and
ground cumin
- 1/2 cup Vin Santo
- 3 eggs
- 1 1/2 cups milk (optional)
- 1 tbsp olive oil

Instructions

1. Preheat oven to 350°.
2. Poach the whole pears in water or white wine.
3. Peel and core the cooked pears, then crush them into a puree, mixing in the honey, pepper, cumin, and Vin Santo.
4. Beat the eggs, adding the milk if desired. Then blend this into the pear mixture with the olive oil.
5. Pour into a casserole and bake for around 60 minutes.

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