Sweet Pear and Saffron Dessert  serves 4

Ingredients

For the saffron pears
¼ teaspoon saffron
6 tablespoons warm water
½ cup caster sugar
¾ cup water
½ cup white wine
4 pears (peeled with stalks left on)

For the raspberry ravioli
1 cup butter (softened)
½ cup sugar
½ tablespoon red, paste food coloring
1 teaspoon vanilla extract
¼ teaspoon baking soda
1 pinch salt
2 ½ cups plain flour
8 tablespoons seedless raspberry jam
20 frozen raspberries
2 ¼ cups honey
1 strip lemon peel

For the brandy snap tuiles
¼ cup sugar
¼ cup butter
2 tablespoons golden syrup
½ cup plain flour
½ teaspoon ground ginger
1 mango (peeled and diced)
1 small pineapple (peeled and diced)

To decorate
fresh raspberries
mint

Preparation
For the pears: soak the saffron in the warm water and leave for 1 hour.
Heat the caster sugar, water and wine in a large pan until the sugar has dissolved. Increase the heat and boil for 3-4 minutes.
Add the soaked saffron and pears to the pan. Cover and simmer for 30 minutes, occasionally turning the pears. Remove the pears with a slotted spoon and transfer to a bowl. Pour the syrup over the pears. Cover and chill overnight.
For the raspberry ravioli: beat the butter and sugar in a mixing bowl until blended. Add food coloring, egg, vanilla, bicarbonate of soda and salt; beat until light. Add more coloring if the paste is too pale for your liking.

Work in the flour to make a stiff dough. Divide the dough in half. Wrap each half in clingfilm and refrigerate until firm.

Roll out the dough into 2 large rectangles about 1/8" thick. Using a ravioli or small cutter, cut the dough into squares and circles. Place about 1 teaspoon jam on the center of each square or circle and a frozen raspberry; top with another square or circle. Using a fork, press the edges together to seal.

Bring the honey to a boil in a large pan and add the lemon peel. Carefully put in the ravioli and simmer for about 15 minutes until cooked. If the honey becomes too thick, add a little water. Remove the ravioli from the pan and set aside to cool. Reserve the honey syrup.

For the brandy snap tuiles:

Heat the oven to 350F. Grease a baking tray or line with non-stick baking paper.
Melt the sugar, butter and golden syrup in a pan over a low heat, then remove from the heat. Add the flour and ginger and mix well. Drop tablespoons onto the baking tray, 7cm|3" apart. Bake for 7-10 minutes until golden and bubbling.

Remove the baking tray from the oven and allow to stand until the snaps can be easily lifted with a palette knife. Drape the snaps over a rolling pin to give a curved shape and allow to set.

To serve: Place 2 tablespoons of diced mango and pineapple on serving plates. Spoon over some of the saffron syrup from the pears. Place the raspberry ravioli on top and drizzle with some of the reserved honey syrup. Remove the pears from the saffron syrup and cut the pears in half. Place a pear half and brandy snap tuile on each plate. Decorate with raspberries and mint leaves.