

COMMON PEAR VARIETIES

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VARIETY	COLOR	TASTE and TEXTURE	BEST USES
Anjou - Green	bright green	<ul style="list-style-type: none"> • mellow and slightly sweet • medium texture 	raw (in salads, paired with cheese) baking poaching roasted sauces, jams, preserves
Anjou - Red	red	<ul style="list-style-type: none"> • mild and sweeter than Green Anjou • medium texture 	raw (in salads, paired with cheese) baking poaching roasted sauces, jams, preserves
Bartlett	light green, yellow or gold when ripe	<ul style="list-style-type: none"> • classic - mild and sweet • very juicy when ripe • soft, smooth texture • juicy 	raw (when ripe) baking canning pureed sauces, jams, preserves
Bosc	yellow, gold, hint of brown	<ul style="list-style-type: none"> • bolder flavor, sweet with hint of warm spices • firm texture (hold their shape well) • juicy 	raw (in salads, with cheese) baking poaching sauces, jams, preserves
Comice	green speckles, slightly gold	<ul style="list-style-type: none"> • mild, sweet, slightly earthy • soft, less grainy texture 	raw (alone, in salads, with cheese) sauces, jams, preserves
Concorde	light green, yellow, gold	<ul style="list-style-type: none"> • sweet with hint of vanilla; • firm texture (hold their shape well) • juicy 	raw baking poaching
Forelle	green and red, speckled	<ul style="list-style-type: none"> • less sweet, slightly tart • firm texture (similar to an apple) 	raw (alone, in salads, drizzled with honey)
Seckel	green on top, crimson on bottom	<ul style="list-style-type: none"> • sweet • firm texture 	baking canning poaching
Starkrimson	red	<ul style="list-style-type: none"> • sweet with hints of floral • soft texture • juicy 	baking