Torta di pere alla paesana

Recipe modified by Paul Gioia from Marcella Hazan's Second Classic Italian Cookbook

Ingredients	Serves 4	Serves 60
Eggs	2	20
Milk	40 ml	600 ml
Sugar	100 g	1.5 kg
Salt	pinch	2tsp
Cardamom	pinch	5 tsp
Plain flour	130 g	2 kg
Fresh ripe pears	600 g	9 kg
Butter	20 g	300 g
Breadcrumbs	40 g	600 g
Almonds - finely chopped	16 g	240 g

Method:

1. Preheat oven to 180C.
2. Beat eggs and milk in a bowl.
3. Add sugar, salt and cardamom and continue beating.
4. Add flour, mixing thoroughly.
5. Peel pears, cut in half and scoop out seeds and core. Cut into thin slices no more than 22mm wide. Add to bowl and mix well.
6. Grease baking tin with butter and sprinkle bread crumbs. Spoon mixture into tin, levelling off with back of a spoon.
7. Cot with butter and sprinkle with chopped almonds.
8. Bake in oven for around an hour or until top is browned. For large quantities, test mixture is cooked with a spike and return to oven for longer if required.
9. Serve with a small amount of lemon custard (se separate recipe), or ice cream or both.