



Classic Red Wine Poached Pear

Overview

Difficulty Easy
Servings 6-8
Preparation Time 30 mins
Cooking Time 45 mins

Ingredients

- 1 tablespoon of vanilla extract
- 750ml of red wine
- 250g of caster sugar
- 1 piece of cinnamon stick
- 2 pieces of star anise
- 4 pieces of cloves
- 4 Packham/Williams pear peeled and halved

Continue Next Page

Methods

Step 1.

Mix vanilla extract, wine, sugar, cinnamon, star anise and cloves in a large pot.



Step 2.

Place the pears in the pot and cover with a piece of parchment paper cut to the inner diameter of the pot covering the whole inner surface. This is to ensure all the pears are cooked in the wine.



Step 3.

Poach the pears, covered, for about 40 minutes, making sure they are covered in the wine. The cooking time will very much depend on the ripeness of your pears. The pears should be tender all the way through when pierced with a cocktail stick or knife when fully cooked.



Step 4.

Set aside to cool and for optimum flavour, serve after 2 days.

Step 5.

Take the pears out from the pot and then boil the liquid to reduce it by half so that it's thick and has a syrup consistency.



Step 6.

Serve each pear with the cooled syrup and a scoop of vanilla ice cream could be added. * Chef's tip: Soak the pears in the solution for two days before serving for best taste.



Guten Appetit



Product Used

Serie | 8 60 cm Induction Ceramic Hob

