



What's Cooking Pascal?

Poached Pear

Ingredients for 8 persons

1 bottle Plum Wine
1 cup sugar
1 vanilla bean cut in half
1 cinnamon stick
2 tablespoons honey
8 young Bosc pears, with stems

Candied Orange Peel

1 cup sugar
1 cup water
Peel of 3 oranges, thinly sliced



Preparation

In a large saucepan, combine the Plum Wine, sugar, vanilla and cinnamon. Bring to a boil and add the honey. Turn off the heat and cover.

Peel the pears and trim off a small slice from the bottom so they each sit upright. Place the pears in the warm Plum Wine sauce and simmer for about 20 minutes or until cooked. Be sure to turn the pears as they cook so they are uniformly colored from the liquid.

Place the pears and liquid in a bowl and allow to cool. These can be made one day ahead and refrigerated until ready to serve.

Candied Orange Peel. In a small saucepan, combine the sugar and water; bring to a boil until lightly thickened. Place the orange peel in the pan and boil for about 15 minutes, until soft. These can be stored in a plastic bag and refrigerated to be used on other desserts.

To serve, place a pear upright on a small plate. Spoon on Plum Wine sauce and garnish with candied orange peel.

Bon Appétit,

Pascal Courtin