

Poached Pears

Don't even get us started on poached pears. They are one of the best treats you will ever have. Not only do they taste delicious for dessert but as they are cooking, they will fill your home with the scents of the holidays. These ones are poached in white wine, but can easily be switched with red wine if you want a blushing pear effect.



Ingredients

- 1000g (4 1/2 cups) water
- 600g (3 cups) sugar
- 450g (2 cups) white wine
- Juice of 2 lemons
- Zest of one lemon
- 1 vanilla bean, split and scraped
- 2 cinnamon sticks
- 5 clove buds
- 5 allspice
- 3g (1 tsp) salt
- 4 firm bosc pears

Mise en Place

- Paring knife
- Cutting board
- Peeler
- 4 qt saucepan
- parchment paper

Directions

- 1 In a 4+ qt saucepan, add all the ingredients minus the pears. Turn the heat to medium and bring the mixture to a simmer, stirring occasionally.
- 2 Peel the pears and slice in half from top to bottom. Use a teaspoon measurer or melon baller to core the pear halves and remove the seeds.
- 3 Use a paring knife to slice out the stringy part of the pear that runs through the center. Keep the stems on as a decorative touch.
- 4 Once all of the sugar has dissolved in the poaching liquid, add the pears.
- 5 Cut a circle of parchment paper and cover the pears with it.
- 6 Cook the pears for 15–20 minutes at the gentlest simmer. They are done when they have softened and can be pierced by a paring knife with no resistance.
- 7 Remove from the poaching liquid and serve warm with ice cream or chill and enjoy later.
- 8 The poaching liquid can be used multiple times. It can also be reduced into a syrup to accompany the pears.