



Chef Carmen
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RECIPE FOR HEAVENLY POACHED PAIRS

INGREDIENTS

1 (750-ml) bottle white wine, Moscato
1 cup water
1/2 cup sugar

1 whole vanilla bean, split and scraped
4 firm Bartlett, Anjou or Bosc pears, peeled

DIRECTIONS FOR PEARS

Cook Pears at 325* for 30 to 40 minutes – ovens may vary or until tender.

Combine the Moscato wine, water, sugar, whole vanilla bean and what you have scraped from the split vanilla bean into a bowl, stir to mix the ingredients. Cut the pears in half lengthwise and core seeds and stem out. In a baking pan that will hold all the liquid; place the cored pears and liquid then cover. Place in a 325 degree oven and cook for 30 minutes or until the pears are tender but not falling apart. Remove the pears to a serving dish, and place in the refrigerator.

DIRECTION FOR SAUCE:

Place remaining liquid in a sauce pan, remove vanilla bean increase the heat to high & reduce syrup to approximately 1 cup of liquid, approximately 20-25 minutes. Do not allow syrup to turn brown. Place the syrup in a heatproof container and place in the refrigerator until cool, approximately 1 hour. Remove the pears from the refrigerator, spoon the sauce over the pears and serve.