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Vanilla Port Bosc Pear

This wonderful dessert recipe is courtesy of Chika Tillman of ChikaLicious Dessert Bar in New York City's East Village.

INGREDIENTS

Serves 1.

1/2 bosc pear, peeled, stemmed, cored, and cut into 4 wedges
1/2 teaspoon unsalted butter, plus more melted butter for brushing
1 vanilla bean
1/2 teaspoon sugar
1/2 teaspoon port wine
Ice cream, for serving

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Fold a 24-inch piece of parchment paper in half crosswise. Starting from the folded edge, cut a half-heart shape so that when opened, the parchment will be heart shaped. Brush parchment with melted butter.
3. Arrange pear wedges on one half of the parchment about 2 to 3 inches from the crease. Top with butter and vanilla bean; sprinkle with sugar and drizzle with port. Fold the other half of parchment over the ingredients. Make small overlapping folds to seal the edges, starting at the top of the heart.
4. About 2 inches from the end, twist the parchment twice, gently but firmly, to seal. The paper puffs considerably while cooking, so the seams must be tightly sealed. Brush top of parchment paper packet with melted butter and transfer to a baking sheet.
5. Transfer baking sheet to oven and bake until parchment paper is puffed, about 11 minutes. Slice open the top of the parchment paper packet and serve immediately with ice cream.

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