How To Make Poached Pears In Wine

Poached Pears in Wine Recipe. A delicious, yet light dessert - make as naughty as you like by serving with cream, ice cream or chocolate sauce! Experience our Poached Pears in Wine recipe.

Step 1: You will need..

- 4 large pears
- 1 bottle of red or white wine
- 10 2⁄3 oz caster sugar
- 1 cinnamon stick
- ½ a vanilla pod
- 1 pan with lid
- 1 vegetable peeler
- 1 knife
- 1 chopping board
- 1 slotted spoon

Serves:	
4	
Preparation Time:	
5 minutes	
Cooking Time:	
2 hours 10 minutes	

1. **Step 2: Add the wine**

   Pour enough of the wine into the pan to cover the pears, but do not put the pears in yet.

2. **Step 3: Add sugar & spices**

   Add the sugar, cinnamon and vanilla pod and put the lid on the pan.

3. **Step 4: Heat the wine mixture**

   Bring the wine to a simmer.

4. **Step 5: Peel the pears**

   Whilst the wine is heating, peel the pears, leaving them whole with the stalks on.

5. **Step 6: Poach the pears**

   Put the pears into the wine and turn down the heat. Allow the pears to cook for approximately 2 hours at a very low heat.

6. **Step 7: Remove the pears**

Remove the pears and place them onto the chopping board.

7. **Step 8: Reduce the wine**

Boil the wine on a medium heat until the mixture thickens and reduces by approximately two thirds, enough to coat the pears.

8. **Step 9: Cut the bottom off each pear**

Cut a sliver off the bottom of each pear so they stand upright.

9. **Step 10: Serve**

Place a pear stalk side up and then spoon over the wine marinade. Serve with an accompaniment of your choice such as cream, ice cream or chocolate sauce.