



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.