



THE
ANCHORAGE
HOTEL | SPA

PEARS POACHED IN RED WINE w/BURRATA

Pears poached in wine are a match made in heaven. I've used a good resveratrol rich Pinot which marries perfectly with the pears. Serve alongside a creamy burrata, or alternatively a silky vanilla bean and yoghurt gelato.

INGREDIENTS

1 good bottle of pinot
250ml (1 cup/8 fl oz)
water
2 tsp vanilla extract
3 cinnamon quills
6 beurré bosc pears,
peeled
125ml (½ cup/4 fl oz)
raw honey or pure
maple syrup
Burrata to serve
(alternatively vanilla
bean & yoghurt gelato)

METHOD

Combine wine, water, vanilla and cinnamon into a pot and bring to a simmer.
Add the pears and cover with a lid or cartouche of baking paper.
Simmer on a gentle heat for 30 minutes until pears are just tender, but still holding their shape.
Remove the pears from the liquid and set aside in a bowl.
Reduce the poaching liquid by half until syrupy and gorgeous, then pour the syrup over the pears.
Chill the pears in the wine syrup until ready to serve.
Serve pears alongside burrata and enjoy.

Makes 6 pears.

Teresa Cutter