

# Rosé Poached Pear



4 servings



1 hours

This is the ultimate poached pear recipe. Picture tender pears simmering in a blend of wine, sugar, orange zest, vanilla, and cinnamon. Eat it while it's hot with a scoop of ice cream or cold the next day. Trust us, it's so good.



*Image by Katie Jones Photography*

## INGREDIENTS

1 x 750ml bottle Taltarni  
Rosé wine  
½ cup sugar  
1 x 2-inch piece orange  
zest  
1 x vanilla bean  
1 x 3-inch cinnamon stick,  
broken in half  
4 x large ripe Bosca pears

## DIRECTIONS

1. Combine wine, sugar, orange zest, vanilla and cinnamon stick in a wide saucepan.
2. Bring to a boil over high heat, stirring just until the sugar has dissolved. Reduce heat to medium and simmer for 2 minutes to blend flavours.
3. Peel pears and gently lower pears into poaching liquid.
4. Place baking paper over pears to keep them in liquid. Simmer until pears are tender when pierced with a knife, 15 to 25 minutes, depending on ripeness. Use a slotted spoon to transfer pears to a large bowl.
5. Raise heat to high and bring poaching liquid back to a boil. Boil rapidly until liquid has reduced and thickened slightly, 20 to 25 minutes. Cool slightly, remove the cinnamon stick and pour the liquid over the pears.
6. Serve warm with ice cream, or cover, refrigerate and serve chilled!

## ABOUT THE CHEF

Experience the culinary mastery of Phil Vakos, renowned chef and creator of this Greek-inspired recipe. For more information on Phil, click [here](#).



TALTARNI