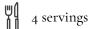
Rosé Poached Pear





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

TALTARNI

INGREDIENTS

I x 750ml bottle Taltarni
Rosé wine
½ cup sugar
I x 2-inch piece orange
zest
I x vanilla bean
I x 3-inch cinnamon stick,
broken in half

4 x large ripe Bosca pears

DIRECTIONS

- Combine wine, sugar, orange zest, vanilla and cinnamon stick in a wide saucepan.
- 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