



Poached Pears

Ingredients

- 1 pint granulated sugar
- 3 cups water
- 3 cups dry white wine
- 1 lemon - cut in half
- 1 bay leaf
- 1 sprig thyme
- 3 peppercorns
- 6 bosc pears, peeled and cored, leaving the stem attached

-Combine all ingredients in a large non-reactive saucepan.

-Cut a piece of parchment paper to fit the inside of the pan and place it directly over the pears and liquid.

-Bring the mixture to a boil, then immediately reduce the heat to a simmer.

-Poach the pears until very tender, approximately 30 - 40 minutes. Test by piercing each pear with a paring knife. The knife should slide in easily.

-Remove the pears from the poaching liquid to cool. Leftover pears may be kept up to 4 days if refrigerated in their poaching liquid.

May be served warm by simply reheating.

Serve pears and Creme Anglaise along with fresh raspberries or strawberries.

Creme Anglaise

Ingredients

- 8 ounces milk
- 2 egg yolks
- 2 oz superfine sugar.
- 1 tsp. Vanilla extract

-In a saucepan over low heat bring milk to just below boiling point.

-In a metal bowl whisk the egg yolks, sugar and one tablespoon of the milk until it is pale yellow in color.

-In a saucepan over low heat bring milk to a gentle boil.

-Pour on the milk on the egg mixture and mix well.

-Return the mixture to the pan and bring slowly to a boil, stirring continuously. The mixture should coat the back of a spoon.

-Allow to cool slightly before adding the vanilla essence.

Cover with greaseproof paper to prevent a skin from forming. Refrigerate.

(Can be refrigerated for 5 days).

If serving warm place Creme Anglaise in a saucepan and very slowly heat. Otherwise serve chilled.