

Wine Poached Pears with Mascarpone Whip and Chocolate

4 pears
2 cups dry white wine such as Chardonnay
2 cups water
1 ½ cups sugar
Juice and zest of ½ lemon
1 cinnamon stick
1 vanilla bean, split or half a teaspoon vanilla extract

Raspberry Sauce

1 tub raspberries
2 tablespoons sugar
2 tablespoons cognac or brandy

Mascarpone Cream

¾ cup mascarpone
¼ cup whipping cream
¼ cup powdered sugar



To serve, shaved chocolate

1. Peel the pears leaving stem intact. Slice a small disc off the bottom to allow them to sit in pan, and using a melon baller or spoon measure, remove core leaving pear whole.
2. To make the raspberry sauce, place berries, sugar and cognac in a blender and whip until just mixed.
3. To make mascarpone cream, place ingredients in a bowl and beat until smooth and creamy.
4. In a large and tall saucepan, stir together the white wine, water, sugar, cinnamon stick, vanilla bean, lemon zest, and lemon juice. Bring the mixture to a simmer over medium-high heat until sugar is dissolved.
5. Add the pears, standing them up. The liquid should nearly cover the pears. If not, add a little boiling water.
6. Simmer uncovered for 15 minutes or until just tender when pierced with a skewer. Remove with a slotted spoon.
7. If desired, return pan to a rapid boil and reduce the liquid to a syrup to use as a glaze.
8. To serve, spoon sauce onto plates, top with a pear and spoon over cream. Scatter with chocolate and serve.

Pairing – Chardonnay