

Poached Pears with Honey Sauce
(Pere con Salsa Miele)

Serves 12

12 Bosc pears
6 cups cold water
1 vanilla bean
2 cups sugar
Juice of 2 large lemons (approx 4 tbsp.)
Lemon zest for garnish
4 cups of Honey Sauce (see recipe below)

Peel and core the pears from the bottom leaving the stem intact. Place the cored pears in cold water and set aside, making sure the pears are immersed in the water to prevent browning.

Mix 6 cups of water, the vanilla bean and the sugar in a sauce pan large enough to hold all the pears.

Heat the syrup over medium heat until the sugar dissolves. Stir in the lemon juice.

Drain the pears from the water and add to the sauce pan and syrup.

Cook over medium heat in covered pan turning occasionally until the pears are tender.

Cool pears to room temperature, then refrigerate until cold.

Remove pears with a slotted spoon and place a pear vertically on individual dessert plate.

Spoon warm Honey Sauce over the pear, garnish with dash of lemon zest and serve.

Honey Sauce

4 cups of honey
Zest of 8 lemons
Zest of 8 oranges
2 tsp ground cloves
2 tsp cinnamon
1 tsp freshly grated nutmeg

In a sauce pan, heat the honey to a simmer over low heat.

Add the lemon and orange zest, cloves, cinnamon, and nutmeg.

Mix well and cook over low heat for 5 minutes.

Serve warm.

Recipe yields about 4 cups of sauce.