

Pears Poached in Marsala Filled with Wild Berry Jam & Baked in Gorgonzola

Ingredients:

5 Bartlett Pears
Lemon juice
1 bottle Marsala wine
½ cup bourbon

1 bag of frozen wild berries
½ cup merlot
Brown sugar

8 oz Gorgonzola cheese

Preparation:

1 Peel the pears, cut them in half lengthwise and core them.

Arrange the pears in one layer in a skillet and simmer them in the Marsala wine with a shot of lemon juice until they are almost tender. Take them out and arrange them on a baking pan.

Reduce the liquid until it has a syrupy consistency. Spice it with some bourbon just before turning the heat off.

2 Simmer the wild berries in the merlot until they resemble a thick jam; add some brown sugar if needed.

Scoop the jam into the pear hollow, equally distributing over the 10 halves.

3 Sprinkle the cheese on top of the jam and over the pears. Bake in a 300 degree oven until the cheese starts browning. Spoon the Marsala syrup around the pears and serve immediately.