

Red Wine Poached Pears w. Chocolate Ganache

(Using salt for taste and sauces)

Ingredients:

10 medium Pears
1 cup red Wine
Pinch of Cinnamon
9 oz bittersweet Chocolate, chopped
1 cup Heavy Cream
1 tbsp dark Rum

Directions:

Peel the middle portion of the pears.
Leave stem on.
Place in a pan standing up with wine.
Simmer until just tender to a knife inserted.
Remove and allow to cool.
Place chocolate in medium bowl.
Heat cream in a small pan over medium heat.
Bring just to a boil.
Watch carefully or it will boil out of pan.
Pour cream over chocolate and whisk until smooth.
Stir in rum.
Allow to cool.
Plate pears and drizzle cooled Ganache over pear.
Serve.