



Poached Pears

Recipe by Stephen Pavy

Serve with Joseph Phelps Vineyards Eisrébe

6 large	Pears
2 cups	water
2 cups	chardonnay, sauvignon blanc or good quality white wine
1 ½ cups	sugar
2	lemons
2 Tbsp.	pure vanilla extract

Place water, wine, and sugar in large saucepan and bring to simmer. Peel strips of zest off of the lemons, and add to pan of simmering liquid.

Squeeze juice from lemons.

Remove liquid from heat once sugar is completely dissolved and add the lemon juice and vanilla.

Keep the pan directly beside preparation area. Peel pears and then cut in half. Remove stem and core from pear halves and immediately immerse them in the liquid.

Place pan back on stove and bring to just below simmer. Note: if the liquid is too hot, the fruit will burst. Maintain heat at just below simmer for 15 minutes or until fruit is tender throughout when pierced by a skewer. Do not overcook in time or heat or pears will become mushy. Remove from heat and keep pears in liquid for at least 30 minutes.

Pears may be served warm or chilled either with some of their cooking liquid or with cream, custard sauce or crème anglaise. Pears will keep refrigerated in their liquid for several weeks.