COOKING PASSION SINCE 1877

Steamed Pears with Chocolate Sauce

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 15 MINUTES

SERVES: 4

Ingredients

Poached Pears

1 x pear per person
1 bottle of De Bortoli dessert wine
2g saffron threads
2 x cardamom pods, lightly smashed
1 x vanilla bean, seeds scraped
60g sugar
Water to cover pears

Chocolate sauce

100g (per 4 people) 70% dark chocolate Lindt or Valrohna recommended
100g pure cream

Method

Carefully peel pears and cut off their bottoms so that they can stand up easily. Find a container (cake tin or pyrex dish) that they can sit in and have the cooking syrup immerse them as much as possible.

Nestle the pears in the baking dish and in a saucepan combine all the other ingredients over low heat and stir until the sugar dissolves. Pour the syrup with vanilla seeds, cardamom pods, and saffron over the pears and steam on FullSteam 100°C for 15 minutes. They can stay in the steamer to keep warm for up to an hour.

To make the chocolate, finely chop the chocolate and put it in a bowl. Bring the cream almost to a boil on the stove top. Pour the hot cream over the chocolate and stir gently to combine. Be careful not to over stir or the ganache may split. This sauce can be put in a small saucepan on the induction stove top on level 1.5 to gently warm before serving. Approx. 10-15 mins.

Serve in small bowls with some of the dessert wine syrup. Stand each pear up in a bowl and ladle some saffron syrup into the bottom of each. Gentle pour some chocolate sauce on the top of each pear.

Notes

Best as an autumn recipe when pears are abundant and in season. Beurre Bosc pears and also Williams pears are recommended.

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