



Red Wine Poached Pears with Mascarpone

Recipe By SCOTT CULPEPPER

SERVES: 4

INGREDIENTS:

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| <input type="checkbox"/> 1 bottle red wine, <i>ideally not sweet</i> | <input type="checkbox"/> 1 vanilla bean, split lengthwise |
| <input type="checkbox"/> $\frac{3}{4}$ cup granulated sugar | <input type="checkbox"/> 2 inch piece of orange zest |
| <input type="checkbox"/> 3 tbsp. honey | <input type="checkbox"/> 3 whole cloves, <i>crushed</i> |
| <input type="checkbox"/> $\frac{1}{2}$ lemon, <i>juiced</i> | <input type="checkbox"/> 3 whole black peppercorns, <i>crushed</i> |
| <input type="checkbox"/> 1 cinnamon stick | <input type="checkbox"/> 4 firm to ripe pears |
| | <input type="checkbox"/> mint leaf to garnish, <i>if desired</i> |

MASCARPONE FILLING:

- ☐ 8 oz. tub mascarpone
- ☐ 3 tbsp. confectioners' sugar
- ☐ 1 tsp. vanilla extract

DIRECTIONS:

- ☐ 1. In a large saucepan, combine wine, sugar, honey, lemon juice, cinnamon, vanilla bean, orange zest, cloves, and peppercorns. Heat gently, stirring occasionally until the sugar is dissolved.
- ☐ 2. Slice off the bottom of each pear just enough it stands upright on its own and just enough of the top to be used as a cap later.
- ☐ 3. Use an apple corer to remove the core of the pear. Discard the core.
- ☐ 4. Peel the pears removing all of the skin.
- ☐ 5. Once poaching liquid is at a simmer, gently place the pears in the pot standing rightside up.
- ☐ 6. Turn pears over every 10 minutes, until soft. (approximately 30 minutes if pears aren't ripe and at least for 20 minutes if they are).
- ☐ 7. Once pears are poached, remove from liquid and let cool completely. Cover and place in the refrigerator until ready to serve.
- ☐ 8. Strain poaching liquid through a fine strainer to remove seasoning ingredients and set liquid aside to cool.
- ☐ 9. Allow mascarpone to come to room temperature.
- ☐ 10. In a medium mixing bowl combine mascarpone, confectioners' sugar, and vanilla, mixing well.
- ☐ 11. Fill a piping bag, or ziplock bag, with the mascarpone mixture.
- ☐ 12. Once pears and poaching liquid is cool and you are ready to serve the pears, use a ladel to pour enough poaching liquid in a shallow bowl to cover the bottom, about $\frac{1}{4}$ ".
- ☐ 13. Gently place a pear in the center of the liquid.
- ☐ 14. Pipe the mascarpone filling into the center of the pear filling it just slightly above the tope of the pear.
- ☐ 15. Place the cut top over the mascarpone and serve.

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