

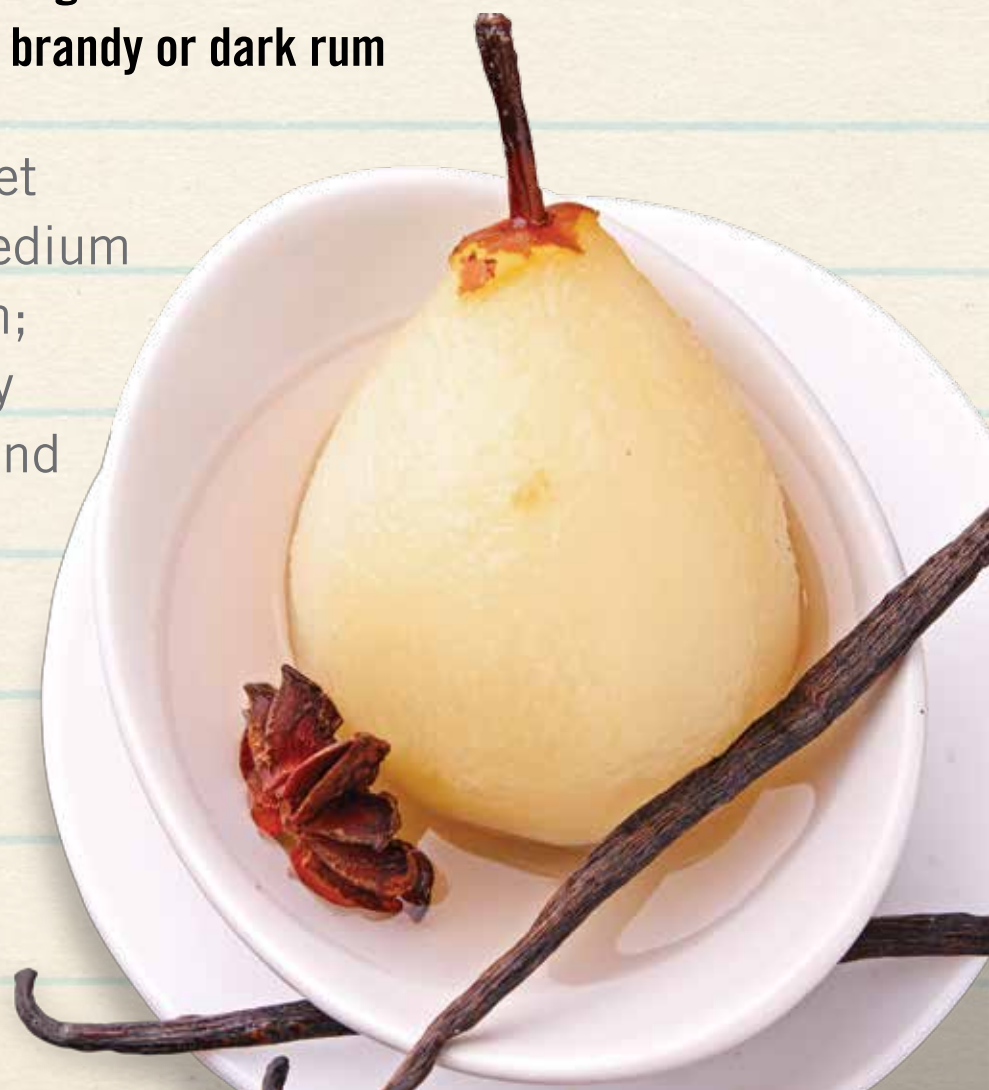
HONEY POACHED PEARS

**2 firm but ripe large Bosc pears, peeled,
cored and halved**
2 Tbsp fresh lemon juice
1 cup water
1/2 cup dry white wine

6 Tbsp honey
1/2 vanilla bean, split lengthwise
1/2 cup mascarpone cheese
2 tsp sugar
2 tsp brandy or dark rum

Toss pears with lemon juice in large bowl. Set aside. Combine water, wine and honey in medium saucepan. Scrape in seeds from vanilla bean; add bean. Stir over medium heat until honey dissolves. Add pears. Cover mixture with round piece of parchment paper. Reduce heat to medium-low. Simmer until pears are just tender when pierced, turning when half-way through cooking, about 15 minutes. Using slotted spoon, transfer pears to large bowl.

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HONEY POACHED PEARS

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Boil poaching liquid until reduced to 3/4 cup, about two minutes. Cool syrup. Pour syrup over pears. Cover and refrigerate until cold, at least eight hours or overnight. Remove vanilla bean. Whisk mascarpone cheese, sugar and brandy in large bowl until smooth. Add 1/4 cup chilled poaching syrup and whisk until soft peaks form. Thinly slice each pear half lengthwise, leaving slices attached at stem end. Using metal spatula, transfer pears to plates. Gently press on pears to fan slightly. Spoon some syrup over pears. Spoon mascarpone cream alongside each pear half and serve.