

Marmalade Pears with Vanilla Ice Cream



Serves 4 **Prep 10 mins**

Cooking 45 mins

Easy

Ingredients

3 medium pears
200ml apple juice
150g orange marmalade
1 tbsp Marsala, sweet or dry
1 heaped tbsp honey
8 scoops of vanilla ice cream to serve

1. Set the oven at 190c/170c fan/ gas 5. Peel the pears, cut then in half, and scoop out the cores. Cut each half into three, then place them in a non-stick roasting tin.
2. In a small saucepan, bring the apple juice, marmalade, Marsala and honey to the boil, then remove from the heat and pour over the pears. Bake the pears in the preheated oven for 20 mins, then turn them over. At this point they will look decidedly uninteresting, but carry on anyway. Let the pears bake for a further 20 mins, then watch them carefully. The sauce will be bubbling now, the colour of amber and rising up the pears, almost covering them. Test them for tenderness - a small knife should slide through them effortlessly. They should be translucent and butter-soft. If they are not ready, give them a further 5 mins.
3. Let them rest for 5 mins. Serve them with vanilla ice cream.