

## Pears Poached in Perry with Chantilly Cream



**Serves 4**

**Prep 10 mins**

**Cooking 40 mins**

**Easy**

### **Ingredients**

500ml Perry  
150g caster sugar  
2 strips of lemon zest  
1 star anise  
4 Red Williams pears, halved & cored  
250ml double cream  
1 tsp vanilla bean paste or extract

1. Put the Perry, sugar, lemon zest and star anise into a pan and heat to dissolve the sugar. Bring to a gentle simmer and add the pear halves. Simmer very gently for 30-40 minutes or until the pears are tender.
2. Carefully remove the pears with a slotted spoon onto a plate, then turn up the heat and reduce the liquid until syrupy.
3. Pour the cream into a bowl with the vanilla and whip to soft peaks.
4. Add the pears back into the pan, spoon over the syrup and reheat for a minute. Spoon onto a plate with some of the Chantilly cream and a drizzle of the syrup.