

Poached Pears with Pedro Ximenez & Chocolate Sauce



Serves 4

Prep 5 mins

Cooking 25 mins

Easy

Ingredients

4 Williams pears or Comice or Anjou, peeled

250g Castor sugar

125ml Pedro Ximenez sherry

1 star anise

1 cinnamon stick

100g dark chocolate, finely chopped

50 ml double cream

vanilla ice cream to serve

sea salt flakes, to serve

1. Use a melon baller or teaspoon to carefully remove the cores of the pears through the bases, then level the bottoms so they sit flat. Put the pears into a pan with the sugar, 100ml of the sherry, the star anise, cinnamon stick and 400ml of water. Heat slowly over a low heat, then simmer gently with a lid on for 15 - 20 mins or until the pears are very tender (this may take longer, depending on how ripe the pears are). Use a slotted spoon to remove each onto a plate. Keep the poaching syrup for adding to cocktails, if you like.
2. Tip the chocolate and double cream into a small pan with the remaining 25ml of sherry and heat very gently, stirring until a smooth sauce forms.
3. Spoon the sauce over the poached pears and serve each with a scoop of ice cream and a pinch of sea salt flakes, if you like.