



## Poached fried pear in caramel sauce

amount	ingredients
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<b>2 pieces</b>	beautiful big pears
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***Sud for poaching:***

<b>150 ml</b>	pear juice
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<b>130 ml</b>	honey liquer
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<b>1 splash</b>	Bourbon vanilla paste
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<b>1 piece</b>	cinnamon stick
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<b>3 pieces</b>	cloves
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<b>1/2 EL</b>	honey
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<b>1 piece</b>	juice of an hlaf lemon
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***for the filling:***

<b>1 EL</b>	grounded hazelnuts
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<b>15 pieces</b>	dry raisins (inserted over night in rum)
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<b>50 gr</b>	blueberry puree
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<b>1 shot</b>	rum
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<b>1 piece</b>	leaf of gelatine
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<b>1 piece</b>	small egg
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<b>65 ml</b>	cream
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<b>40 gr</b>	<a href="#">Lindt chocolate Hazelnut</a>
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<b>40 gr</b>	dark couverture
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[cinnamon syrup](#)

***for the caramell sauce:***

<b>40 gr</b>	brown sugar
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<b>60 ml</b>	water
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<b>15 gr</b>	cold butter
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**1 piece** sprig of rosemary

**for decoration:**

sprig of thyme

powdered sugar

a few fried, chopped walnuts

### Preparation:

1

*Put the raisins overnight in the rum.*

*Wash pears, peel and halve. Remove the core housing with a small spoon or with a ball cutter.*

*Pear juice, honey liqueur, sprinkles of custard, the cinnamon stick, 3 cloves, the honey and juice simmer the squeezed lemon and poach the pears in the brew.*

*First from one side, then turn around.*

*Preheat oven to 180 ° C top and bottom heat.*

2

*Inin between you can mash or puree the blueberries with a dash of rum and a small dash of [cinnamon syrup](#).*

*I used frozen blueberries. This I have previously thawed a little.*

*Bring the pears from the broth, drain and place in an ovenproof mold.*

*Drizzle with cinnamon syrup. Sprinkle the resulting hole from the pitted interior of the pear with ground hazelnuts.*

*Put in a few rum raisins and now comes the blueberry, rum and [cinnamon syrup](#) mixture.*

*Put everything on the middle rail in the oven and fry it for about 15-20 minutes.*

3

*In the meantime, the gelatin in cold water for about 2 minutes. soak, then gently express.*

*Whip the cream.*

*Melt the chocolate over a water bath, mix in the gelatine, allow to cool slightly and stir with the egg. (it must not be too hot so that the egg does not stall)*

*Add the whipped cream to the chocolate mixture and keep it cool for approx. 30 minutes.*

*Meanwhile you can prepare the caramel sauce. Heat the raw sugar in a small saucepan until light caramel is produced.*

*Carefully deglaze with about 60 ml of water, add a sprig of rosemary and cook until the caramel has dissolved.*

*Remove the sprig of rosemary. Stir in the butter with a whisk.*

4

*Get the pears out of the oven.*

*Spread the sauce on the plate.*

*Put the pear on it.*



*Put the chocolate sauce in a syringe bag and sprinkle on the pears with the blueberries.  
Decorate nicely with sprigs of rosemary, cinnamon sticks, fried chopped walnuts and powdered sugar.*



### Lucina's tips:



This poached fried pork is a super delicious dessert and a great variation to baked apple. Honey liqueur and [cinnamon syrup](#) are easy to make or buy. The perfect accompaniment to this pear dessert is pear foam wine from the champagne roasting pear.



*I wish good luck and*

*buon appetit!!*

*your Lucina Cucina*