



WHISTLERGRILLS

Whistle-Stop Christmas Dessert!

POACHED PEARS IN MARSALA WINE!

Guaranteed to impress guests with its heavenly unique flavour and become a festive favourite for years to come! The aromas of this Christmas recipe will fill your garden, as well as save oven space on the big day. SERVES 4!

Why not elevate your Christmas dessert options, and try this effortless yet sensational recipe!

Prep time - 10 minutes **Cook time** - 3hrs **Skill level** - Easy



Method

1. Pre-heat your grill to a steady 130 degrees centigrade with the lid down. We are cooking this dessert dish using an indirect heat method, so ensure that one of your grill racks does not have a burner lit beneath it.
2. Using a potato peeler, peel the skin off the pears leaving the stalks on. Take a thin slice of the base of each pear so they can stand upright when needed.
3. Lay the pears on their sides in the casserole dish.
4. Pour over the Marsala, sprinkle with sugar and add the cinnamon stick and vanilla pod.
5. Place the casserole dish on the side burner without its lid, and bring everything to simmering point.
6. Once simmering, add the lid and place the dish onto the grill rack that doesn't have a burner on beneath it.
7. Leave to cook at 130 degrees for approx. 90 minutes.
8. After 90 minutes turn over the pears and cook for a further 90 minutes.
9. Once the pears are cooked (they should be nice and tender), remove from the heat and transfer the pears to a serving dish in order to cool, leaving the liquid in the casserole dish.
10. Remove the cinnamon stick and vanilla pod.
11. On the side burner bring the liquid back up to a simmer.
12. In a small bowl or cup, mix the arrowroot with a little cold water and mix it to form a smooth paste using a whisk or fork.
13. Add the paste to the liquid, let it simmer and whisk away until it forms a syrup like texture.
14. Remove from the heat, allow to cool, then drizzle over the pears, covering them well.
15. Cover the pears with foil or film and refrigerate.
16. Serve the pears in their individual dishes standing upright with the sauce spooned over them.
17. Serve with a lovely dollop of crème fraiche.

Ingredients

4 large hard Pears (you don't want ripe pears for this recipe)

1/2 pint (285ml) of Marsala Wine

1 oz (25g) Caster Sugar

1 whole Cinnamon Stick

1 Vanilla Pod

1 1/2 tsp of Arrowroot

250ml of Creme Fraiche

Potato peeler

1 Flameproof casserole dish with lid!

Top tip: You can replace the Marsala Wine with a Dry Cider or full bodied Red Wine if preferred.

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