

## Poached pears

### Ingredients

- 4 Comice pears - unpeeled
- ½ lemon – juice of
- 1 cinnamon stick
- 2 cloves
- ¼ bottle red wine
- 100ml Massala (optional)
- 250g sugar
- 200g creme fraiche

### Method

- Simmer pears in pan with all ingredients for 15 minutes.
- Lift out pears and allow to cool slightly before peeling.
- In the mean time boil the liquor left in the pan for a slightly thicker consistency.
- Serve pear with red wine sauce and a good dolop of creme fraiche.

### Recommended wine

- It's got to be a dessert wine, so try either a good Coteaux du Layon from the Loire or, better still, a Banylus from the South of France.

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