

Red Wine Roasted Pears

Serves 8 using the All-Clad 8-inch Baker

Pears are often poached in red or white wine, but here they are roasted in wine syrup. The syrup reduces and the pears are basted with it as they cook, resulting in a flavorful pear with a rich beautiful glaze. The pears can be served warm, cold or at room temperature. I eat them with whipped cream and a hint of chocolate but they would be just as delicious with a vanilla bean ice cream.



Ingredients: Wine syrup

- 2 cups zinfandel wine
- 1 cup granulated sugar
- 1 cinnamon stick
- Two 1/2-inch thick strips lemon zest
- 3 whole cloves

- 1 teaspoon pure vanilla extract
- 1 star anise
- 8 to 9 (7 to 8 ounces each) Red Anjou, Comice or Bosc pears
- 12 whole raw walnut halves (optional)
- Sweetened whipped cream
- 1/2 ounce chunk of semi sweet chocolate

Instructions:

Place all the wine syrup ingredients in a medium saucepan and bring to a simmer.

Adjust the heat as necessary and simmer to reduce the syrup to 1 1/2 cups. Remove from the heat and let the flavors infuse while you prepare the pears.

Position a rack in the center of the oven and preheat to 325°F.

Using a swivel peeler, remove the core from the bottom of the pears. Leaving the stems attached, peel the pears. Trim the bottom of the pears and stand them in the square baker.

Strain the syrup over the top of the pears and place in the oven. Cook for 30 minutes, basting the pears every 10 minutes with the syrup in the pan. Increase the oven temperature to 375°F and cook for another 1 to 1 1/2 hours until the pears are tender when pierced with the tip of a sharp knife.

Remove the pan from the oven. Arrange the pears on a serving plate and pour the syrup into a saucepan. Simmer until the syrup registers 220°F on a candy thermometer. Glaze the pears with the reduced syrup, and if you'd like grate the walnuts on a Microplane grater over the pears. Place the whipped cream in a serving bowl and grate a dusting of chocolate over the top of the cream. The pears and their syrup can be served warm, room temperature or cold with the cream on the side.