

## POACHED PEARS IN RED WINE

*Poires Pochées au Vin Rouge*

**Source:** The Gilded Table – October Edition

**Prep Time:** 15 minutes

**Cook Time:** 35 minutes

**Yield:** Serves 4-6



### Recipe Description

*Elegant and dramatic, pears are gently poached in spiced red wine until jewel-toned and tender. Served whole with their stems intact, they glisten like enchanted forest lanterns — the perfect finale for an autumn woodland feast.*

### Ingredients

- 4–6 firm pears (such as Bosc), peeled with stems left on
- 1 bottle dry red wine (750 ml)
- ½ cup sugar (or honey)
- 1 cinnamon stick
- 3 whole cloves
- 2 star anise pods
- 1 strip orange peel
- 1 piece fresh ginger, sliced
- 1 teaspoon vanilla extract



Inveniam viam aut faciam.

The Gilded Table © — Life in Bianca's Kitchen

## Directions

### Prepare the poaching liquid:

In a large saucepan, combine wine, sugar, spices, orange peel, and ginger. Bring to a gentle simmer, stirring to dissolve sugar.

### Poach the pears:

Add pears, laying them on their sides. Simmer gently for 25–30 minutes, turning occasionally, until pears are tender and deeply colored.

### Reduce the syrup:

Remove pears with a slotted spoon. Continue simmering liquid until slightly thickened, about 10 minutes. Stir in vanilla.

### Serve:

Place pears upright on plates or in shallow bowls. Spoon reduced wine syrup over and around.



## Notes

- **Variation:** Add a handful of blackberries or figs to the poaching liquid for an extra woodland note.
- **Serving Suggestion:** Present pears whole on a silver tray or rustic board for maximum drama.
- **Pairing:** Wonderful with Pumpkin Custard Pots or a small slice of Dark Chocolate Hazelnut Cake.

