



## **Name of the recipe: Devilled Pears**

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**Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

### **Ingredients:**

1. 6 firm but ripe pears with stem (you may also use apples)
2. 1 cup sugar or ½ cup sweetener
3. 1 cinnamon stick or a little vanilla
4. 1 bottle of 750 cc red wine
5. 1 200cc box cream
6. 3 teasp cornstarch
7. 1 tablesp icing sugar or ½ tsp sweetener

### **Steps to prepare:**

1. Peel the pears, leave whole and keep the stem
2. Pour the wine in a pot, add sugar or sweetener and the cinnamon
3. Stand the pears tightly in the pot, so they don't fall
4. Boil for around 30 minutes or until tender, but watch out they are don't overcook
5. Remove the pears from the heat and stand in a deep heatproof bowl
6. Keep boiling the wine until it reduces to half
7. Dissolve the cornstarch in the minimum amount of water and add to the wine, stir until it thickens a little
8. Pour the wine over the pears and let set until cool, hopefully until next day
9. Serve cold in individual deep bowls with fork and spoon
10. Take cream to the table so each can help themselves.