Recipe *Poached Pears in Laurentide Semi Sweet Riesling*

Ingredients

4 firm pears *

1 star anise pod

~2 cups Semi Sweet Riesling

1 lemon

2 T honey

1 container Marscapone

* Asian style - lovely

Directions

1. Juice lemon.
2. Peel pears and cut in half, core and carefully flare if desired. Baste pears with lemon juice to prohibit browning.
3. Bring Laurentide Semi Sweet Riesling and anise pod to simmer in large stainless sauce pan. Place pears cut side down in liquid. Cut parchment paper or wax paper the size of the pan and place on top to ensure that they are immersed in liquid.
4. Simmer until pears are soft ~30 minutes. Carefully remove pears and continue to reduce the wine liquid down until about half.
5. Whisk Marscapone cheese with the honey.
6. Plate pears, drizzle wine sauce, and dollop with the sweetened Marscapone cheese if desired.
7. Pair with our Laurentide 2012 Semi Sweet Riesling!

Serves 4-8

Recipe

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