

# Poached Pears

*with Vanilla Bean Whipped Cream*

Serve 4

## POACHED PEARS

### Ingredients

- 4 cups water
- 2 cups sugar
- 1 cup white wine
- 2 cinnamon sticks
- 1 vanilla bean, partially split lengthwise
- zest {*in long strips*} and juice of 1 orange

### Instructions

1. In a large pot over medium heat, combine the wine, water, orange juice and zest, cinnamon sticks, and vanilla bean. Cook until the sugar has dissolved, stir occasionally to help the process.
2. Add the pear halves to the liquid mixture.
3. Cut a round of parchment or wax paper a little larger than the opening of the pot and press it over the top of the pears to help prevent pears from discoloring while cooking.
4. Simmer for 15 to 20 minutes {*depending on the ripeness and size of pears*}, turning occasionally, until the pears are tender enough to be pierced easily with the tip of a knife.
5. Turn off the heat, set the pot aside to let the pears and liquid cool to room temperature before storing in the refrigerator.  
*Note: The liquid mixture could be used for another round of poaching. Transfer the cooked pears from the liquid with a slotted spoon to a large bowl and set aside, cover loosely with plastic wrap.*
6. {*optional*} Remove vanilla bean, cinnamon sticks, and orange zest. Bring poaching liquid to a boil and cook until reduced and thickened, about 20 to 25 minutes. Turn off the heat and set the pot aside with the liquid to cool. Pour cool syrup over pears, store in an air tight container, and refrigerate until ready to serve.

### Vanilla Bean Whipped Cream

- 1 cup heavy cream
- 1 vanilla bean, cut lengthwise and scrape out the seeds
- ¼ cup confections' sugar

In a large bowl place cream, vanilla seeds, and confectioners's sugar. Whisk the mixture with a whisk or an electric mixer until soft peaks form. Serve immediately or cover and refrigerate until ready to serve.

*Note: If you double or triple the recipe, you do not need to change the quantity for the vanilla bean.*

