

CHOCOLATE COVERED PEARS

Chocolate covered pears is a dessert that perfectly combines different textures and flavors. The freshness of the pear and the sensuality of the dark chocolate, poured hot over the juicy fruit, make this simple recipe an irresistible one.



INGREDIENTS:

- 4** juicy pears such as Williams
- 170 g** sugar
- 500 g** water
- 1** pinch of vanilla flavoring
- 200 g** Emilia dark chocolate
- 20 g** butter
- 80 g** sugar
- 2 tbsp** whipped cream
- 2 tbsp** pistachio crumbs



Difficulty
EASY



Preparation
15 min



Portions
4

- 1** Syrup the pears: wash and scald the pears in boiling water for 2 minutes, rinse with cold water and drain. Peel and core, keeping the stem. In a saucepan, dissolve the sugar with water over moderate heat and bring to boil, cooking for about 10 minutes.

TIP

Enhance the garnish with pistachio crumbs and writing made with melted chocolate.

- 2** Add the pears and the vanilla flavoring and cook over a low heat for 7-8 minutes, pouring the syrup over the pears. If the syrup isn't thick enough, cook until reduced, then pour over the pears.

- 3** For the topping: melt the chocolate in a double boiler, add the cream, butter, sugar and chopped hazelnuts, mix using a wooden spoon. Pour the hot topping over the pears, each on its own serving dish.