

# Raspberry Poached Pears

Recipe By *Dining In*



Cooking and Prep:  1  
h 05 m

Serves:  6

No Allergens

Preference: Parve

This stylish dish can be served as a dessert or as a very pretty appetizer.

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,  
Pescetarian, Gluten Free, Low  
Fat

Source: Dining In

## Ingredients (5)

### Main ingredients

- 1 cup sugar
- 4 cups water
- 2 (12-oz.) packages frozen raspberries, thawed
- 1 cinnamon stick
- 6 firm, ripe Bosc pears

## Start Cooking

### Make the Pears

1. Place sugar and four cups water into a wide pot. Simmer until sugar dissolves.
2. Puree and strain raspberries. Add to syrup in pot. Add cinnamon stick.
3. Peel pears (keeping stem intact) and cut thin horizontal slice off the bottom so that they can stand straight.
4. Place pears in pot and simmer for one hour. Turn pears over once during cooking. Chill.
5. Serve in a stemmed dessert dish and garnish with a chocolate leaf. Or, serve on a flat plate with pear sliced in half, and a scoop of ice cream between the halves. Top with whipped cream.

### Credit

Photography and Styling by Chavi Feldman