

# Poached Pears in Liqueur with Chocolate Sauce

Recipe By *Estee Kafra*



**Cooking and Prep:**   
3.5 h

**Serves:**  6

**No Allergens**

**Preference:** Parve

**Difficulty:** Easy

**Diet:** Vegetarian, Gluten Free,  
Salt Free

**Source:** Family Table by  
Mishpacha Magazine

This is the perfect winter compote dessert. Sophisticated and simple, it's a light ending to a large meal.

## Ingredients (5)

### Main ingredients

- 6 Bosc pears, peeled
- 1/4 cup sugar
- 1 cup water
- 2 tablespoons amaretto liqueur, such as Disaronno
- your favorite chocolate sauce recipe, or Baker's Choice chocolate sauce, for garnish

## Start Cooking

### For the Pears

1. Slice the pears into thin wedges and core. In a shallow, wide pot, place pears, sugar, and water.
2. Cover and cook over low heat for about 15 minutes, or just until pears are beginning to soften.
3. Remove from heat. Add liqueur and mix.
4. Transfer to a storage container and refrigerate for 3 hours or up to 3 days.
5. Serve with chocolate sauce.

#### Variation:

Can use Bartlett pears instead of Bosc.

#### Credits

Photography: Daniel Lailah

Food Styling: Amit Farber