

BLACKCURRANT WINE PEARS

Nothing complicated in this recipe for blackcurrant wine pears: cook the pears with wine and cassis and enjoy them with ice cream. Here are the details:



Ingredients for blackcurrant wine pears

serves 4

6 + 1 pears

700ml red wine

700ml creme de cassis

100g of sugar

1 orange

2 cinnamon sticks

2 vanilla pods

1 bunch mint leaves

Ingredients for the ice cream:

500g cheese cream

40g water + 40g sugar

Preparation of blackcurrant wine pears:

Peel 6 pears. In a saucepan, pour the wine, the blackcurrant liqueur, the orange cut into wedges, cinnamon, vanilla and sugar. Bring to the boil. Add the pears and cook them until soft.

Bring water and sugar to the boil. Remove from the heat and stir in the cheese cream. Pour into an ice cream maker and let it freeze according to the instructions of the machine.

If you don't feel like making this ice cream yourself, serve the pears with yogurt or vanilla ice cream from a shop.

Cut 4 pears into halves. Chop the rest into quarters. Arrange them on plates. Add a scoop of sorbet and decorate it with mint leaves. Peel the last pear. Make balls with a melon spoon and arrange them on the plates with the remaining juice.