



Poached Pears in Moscato with Maple Mousse

Looking for an elegant dessert for that special occasion, something light after a full meal? Try this very special and easy to prepare dessert that will make everyone ooh and aah!

Active Time: 20 minutes

Total Time: 45 minutes

Serves: 6 (one pear each, 2 halves)

Poached Pear Ingredients:

6 Bosc pears, peeled, core the center, and cut in half (lengthwise, one side will keep the stem)

3 cups water

1 ½ cups sugar

½ of a vanilla bean, split in half

3 strips of Orange Peel (1 inch thick)

Maple Mousse Ingredients:

6 tablespoon Maple Syrup

3 egg yolks

2 teaspoons orange zest

½ teaspoon HH Orange & Marigold Salt or sea salt

Whisk for mixing

1 cup whipping cream (or heavy cream)

Poaching the Pears:

1. Prepare the pears by peeling skin off (stem on), cut in half lengthwise, and with a small spoon or melon baller gently take out the core with seeds.
2. In a large pot add the water, sugar, wine, orange peel, and vanilla bean. Bring to a boil.
3. Gently with tongs, place the pears at the bottom of the pot (you want all the pears to lay flat, if you pot is too small do this in 2 batches). Allow to boil on medium high (you want the liquid to be a light syrup consistency when this is done) for about 20 minutes. Pears should be soft, but not mushy and the edges of the pear will become translucent.
4. Remove Pears from heat and allow to cool on a platter or rimmed dish.
5. With a spoon, drizzle the pears with the liquid they were poaching in generously. The syrup is very sweet, so add more if you want them sweeter.

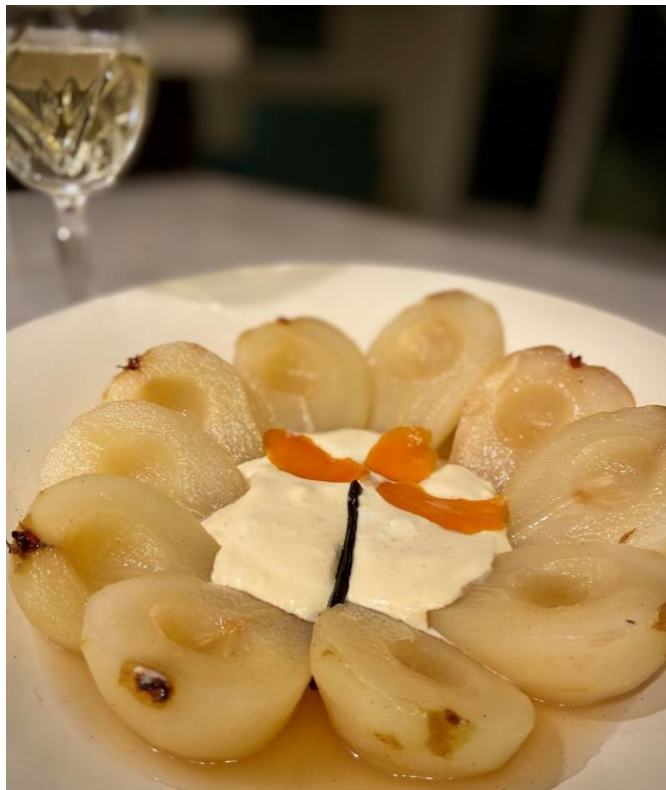
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Making the Mousse:

1. While the pears are poaching... Prepare the whipping cream (whip with a hand mixer until you have firm peaks), place in the refrigerator until ready to use.
2. Prep a double boiler pot (if you don't have one, use a pot with a stainless-steel bowl on top, but be careful not to have the water level touching the bottom of the bowl).
3. Add the egg yolks, maple syrup and salt and have your whisk ready! Turn on heat medium high to high and being to whisk. Keep whisking for about 6 to 8 minutes continuously.
4. When the mixture begins to lighten in color, and it all looks like a frothing texture, it's done.
5. Remove from heat and set aside to cool (you can place the bowl in another bowl of ice water if you want to cool it faster).
6. Once at room temp, gently fold in the whipping cream with a rubber spatula until it's blended.
7. Cool in the refrigerator for at least 30 minutes before serving so it will set. Can be made the day before and kept in the fridge with plastic wrap on top of bowl.

Serving Options:

1. Individual small bowls. Place about a half a cup or cup, depending on the size of your bowl, at the bottom. Put 2 pears halves on top and drizzle with extra poached pear syrup and serve.
2. On a large platter, place pears in a circle, stem sides in the middle. Place a generous amount of the mousse in the middle, using the large orange peel and vanilla bean as a garnish and serve.



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