

# BRIE AND POACHED PEAR



For the Pears (Serves 8):  
4 X Conference Pears  
500ml Port  
500ml Red Wine  
5g Cinnamon Sticks  
1 Orange Medium  
5g Star Anise  
250g Caster Sugar

For serving:  
200g Brie  
32 Grapes - seedless  
40g Pea Tops  
30g Broken Walnuts

- 1) Peel and core the pears, slice the orange.
- 2) Put all ingredients in a pan and bring to a boil, simmer for 20-30 minutes. They should be tender all the way through when pierced with a cocktail stick. You can prep this up to 2 days ahead and chill.
- 3) Take half the liquid and reduce for 5 minutes and chill.
- 4) Cut the Brie in 5cm squares removing the rind and place in a bowl.
- 6) Cut four grapes in half and place in the bowl.
- 7) Pour a little of the reduced syrup into the bowl, covering the base. Cut the pear in half and place in the bowl.
- 8) Place pea tops over the top and crumble walnuts over to finish.