

## POACHED BARTLETT PEARS WITH RASPBERRY COULIS

(double recipe for 8)

2 ½ cups white wine  
3 ½ cups water  
1 cup sugar  
2 strips orange peel (about ½ orange)  
4 ripe but firm Bartlett pears  
6 oz container fresh raspberries  
¼ cup sugar  
1 Tbs framboise or kirsch liqueur  
fresh mint sprigs for garnish

Combine wine, water, sugar, orange peel and juice of orange in a medium/large saucepan and bring to a boil. Leaving the stem intact, carefully core and peel the whole pears, using the small end of a melon baller to remove the core from the bottom.

To peel, use a sharp paring knife or potato peeler to remove the skin. Cut a thin strip off the bottom of the pears so they will stand up firmly and gently place into pot. Simmer, uncovered for 10 to 20 minutes rotating pears frequently to ensure even cooking.

Pears should be soft, but still firm. Remove pears from liquid and chill. Meanwhile to prepare coulis, puree raspberries in food processor, then press through a fine strainer to remove seeds. Place strained raspberries, ¼ cup sugar and liqueur in a small saucepan – simmer for 5 minutes then chill.

To serve, place equal amount of coulis in the centre of each dessert plat. Stand up one pear in the centre and garnish with a mint sprig.