

# Red wine and spice poached pears, Guinness beer and chocolate ganache.

**Recette pour 4 personnes**

## **Description**

Pears poached in red wine syrup infused with cinnamon, vanilla, cardamom and star anise and served on a dark chocolate and Guinness beer ganache with some crunchy sliced almonds.

## **L'idée déco**

Ganache fears thermal shock, let it cool down at room temperature rather than in the fridge.

## **Ingrédients**

For the poached pears

- 4 Unit(s) Pear
- 500 Ml Red wine
- 100 Gr Sugar
- 1 Clove(s) Madagascar vanilla
- 1 Stick(s) Cinnamon
- 4 Unit(s) Star anise
- 4 Unit(s) Cardamom seeds
- 1 Unit(s) Orange

For the chocolate ganache

- 200 Gr Dark chocolate
- 35 Gr Salted butter
- 75 Ml Cream 35%
- 30 Gr Sliced almonds
- 70 Ml Guinness bier

## **Préparations**

Temps de préparation **30 mins**

Temps de repos ? **60 mins**

General preparation

Peel pears. Cut vanilla bean in 2 lengthwise and scrape the seeds. Remove the orange zest with a peeler. Roast the almond slices.

### Poached pear preparation

In a saucepan, combine the spices, orange peel, vanilla bean and seeds, sugar and red wine. Add the pears and bring to a boil. Lower the temperature and simmer until the pears are tender, 30 to 40 minutes. Remove the pears from the liquid and let them cool down. Filter the red wine syrup and let it reduce over medium heat until it thickens slightly.

### Chocolate ganache preparation

In a saucepan, boil the cream and the Guinness beer and pour it over the chocolate and butter. Mix well until you get a homogenous mixture. Pour on a tray covered with plastic wrap, then cover the ganache with another plastic wrap in direct contact with the ganache and place it in the fridge until it solidifies.

### To serve

Cut pears in half and remove the heart. For each plate, place a little bit of ganache using a pastry bag and place a pear half on top. Garnish with a drizzle of the red wine reduction and a few slivered almonds.

**Bon appétit!**