



Poached Pears with Apricot Sauce

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

These poached pears are delicious but even better flambéed just before serving to make an impressive dessert for a special occasion. Lighting the rum on fire caramelizes the sugar and pulls out the flavor of the pears.

Ingredients

- 1 ½ cups water - ¾ cup white sugar - ½ teaspoon vanilla extract - 6 Bosc pears - peeled
- halved and cored - 1 cup apricot preserves - 2 tablespoons cornstarch - 2 tablespoons water - ½ cup rum

Instructions

1. Bring 1 1/2 cups water
2. sugar
3. and vanilla extract to a boil in a saucepan over high heat. Add 3 or 4 pear halves
4. reduce heat to medium
5. and simmer gently until the pears have just turned tender
6. about 5 minutes. Remove cooked pears to a warm chafing dish or metal serving dish
7. and continue to cook the remaining pears. Increase heat to medium-high
8. and boil the syrup until it has reduced to 1 cup. Stir in apricot preserves and return to a boil. Dissolve the cornstarch in 2 tablespoons of water and stir into the simmering syrup. Cook and stir until thickened and clear
9. about 30 seconds. To serve
10. pour the hot sauce over the pears
11. and sprinkle with the rum. Carefully ignite the rum tableside with the lights turned low. Let the alcohol burn out before serving. Editor's Note: This recipe appeared in Allrecipes Magazine and was modified to include cracked black pepper in the apricot sauce for a sweet-savory kick.