



Poached Beurre Bosc Pears in Chardonnay and Saffron

Ingredients

- 6 Peeled Beurre Bosc Pears
- 1 Vanilla Bean (Herbies)
- 1/2 Cup of fine white sugar
- Pinch of saffron threads (Herbies)
- 1 Bottle Moorabool Valley Chardonnay
- 2 Lime Leaves, fresh is best
- Squeeze fresh lemon juice

Method

Place 1/4 bottle of Moorabool Valley Chardonnay, 2 cups of water, sugar, split vanilla beans, lime leaves and lemon juice in a thick saucepan. Bring to light simmer and place pears in liquid and simmer gently. Enjoy the rest of the Chardonnay while you wait till the pears are nice and tender.

Enjoy chilled with toasted Brioche and Marscapone in a tart or on their own.