

HOW TO MAKE

Poires pochées au vin doux et fromage basque

Shopping list

- 8 oz flour
- 6 oz butter
- powdered sugar
- 3 oz almonds meal
- 3 eggs
- 2 TBS heavy whipping cream
- 3 pears
- One lemon
- Vanilla extract

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Peel the pears, taking care of not removing the stem. Poach them for 20 minutes in the white wine and water. Drain them and set them aside to cool. Hollow the pears from their bottom (to seed them).

- 6 firm and wide pears
- 2 cups of sweet white wine
- 2 cups of water

« Don't throw away the pears poaching syrup: use it for a lamb stew or a delicious smoothie... »

2

Grate the cheese and fill in the pears with it. Preheat the oven (400 degrees Fahrenheit).

- ½ lb hard sheep's cheese. Ideally Ossau Iraty, Manchego works too

3

Wrap each stuffed pear in a slice of prosciutto. Place the pears in an oven proof pan and bake for 10 minutes.

- 6 slices of prosciutto

4

Serve with a pretty side salad.