

## HOW TO MAKE

# Poires au cassis

### Shopping list

- 2 cups white wine
- 1 cup Crème de cassis
- 1 cup sugar
- 1 cinnamon stick
- 6 pears
- 1 TBS vanilla
- 2 cloves
- 1 teaspoon cardamom seeds

### Step

1

Peel the pears but keep them whole and keep their stems.  
Boil the wine and the Crème de cassis with the spices, the sugar and the vanilla.

2

Simmer the pears in the sauce until they are tender (20 to 30 minutes depending on the pears).  
Remove the pears and simmer the sauce until it becomes syrupy.

3

Serve the cooled pears with the sauce and a little cookie and currants if you like.

### What you need (serves 6)

- 2 cups white wine
- 1 cup Crème de cassis
- 1 cup sugar
- 1 cinnamon stick
- 6 pears
- 1 TBS vanilla
- 2 cloves
- 1 teaspoon cardamom seeds

### Marguerite's tip

*«You can change the taste of this dessert by using Crème de framboises (raspberries) or Crème de mures (blackberries).»*

