

Poires Royale

(Serves 6)

Pears are lovely to use throughout mid-winter. Gently poached and served with a sumptuous toffee sauce they make a delicious winter dessert.

1. Bring the water to the boil with sugar and lemon.
2. Peel the pears, leaving the stalk, and place in the sugar syrup. Leave to poach until soft. Depending on the pears it will take between 12-20 minutes. Leave the pears to cool in the syrup before lifting out.
3. Place cream, syrup, sugar and cocoa in a pan and bring to the boil. Let it bubble and thicken for 5-7 minutes.
4. Serve the pears at room temperature with the warm sauce.

INGREDIENTS

- 6 ripe but firm pears
- 1L water
- 250g caster sugar
- Piece of lemon zest
- 150ml double cream
- 150ml golden syrup
- 120g caster sugar
- 2 teaspoons cocoa powder

Recipe provided by www.cambridgecookeryschool.com