



# Haigh's Saffron Poached Pears with Chocolate, Cardamom & Orange Sauce

**Preparation time:** 15 mins + standing time | **Cooking time:** 40 mins | **Makes:** 6

1.5 litres white wine (eg. Riesling)  
pinch saffron threads  
2 cinnamon sticks  
2 tablespoons honey  
5mm thick slice ginger  
2 strips orange peel  
6 Beurre Bosc pears, peeled

#### **Cardamom, chocolate & orange sauce**

1/2 cup (125ml) milk  
1/2 cup (125ml) cream  
4 cardamom pods, bruised  
2 strips orange peel  
1 tablespoon honey

**200g Haigh's Dessert Chocolate block, roughly chopped**

Place wine, saffron, cinnamon, honey, ginger, peel and pears together in a large saucepan, over a high heat. Bring to the boil, cover, reduce heat to a simmer and cook for 30 minutes. Remove from heat, set aside and allow pears to cool in cooking liquid.

For the chocolate sauce, combine milk, cream, cardamom, peel and honey together in a small saucepan over a low heat. Bring to just below boiling point, remove from heat and allow to stand for 15 minutes, for the flavours to infuse.



Remove the cardamom pods and peel, add chocolate and reheat mixture very gently over a low heat until warm, stirring until chocolate melts. Remove from heat.

To serve, place pears into 6 small serving bowls, drizzle over warm chocolate sauce and serve with cream or vanilla ice cream.

Note: for a bit of crunch, sprinkle chopped pistachio nuts over pears to finish.

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