### HOW TO MAKE THE PERFECT

# AMARULA POACHED PEARS WITH AMARULA AND HONEY CREAM AND PISTACHIO CRUMBLE





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# PREP TIME20 minCOOKING TIME10 min

INGREDIENTS

Pears

750ml Amarula Cream Liqueur
125ml water
3 tbsp granulated sugar
½ tbsp cardamom pods
1 whole clove
1 whole vanilla pod – seeds removed,
and pod kept
1 cinnamon stick
4 medium firm pears, peeled, leaving stems intact



(see next page)

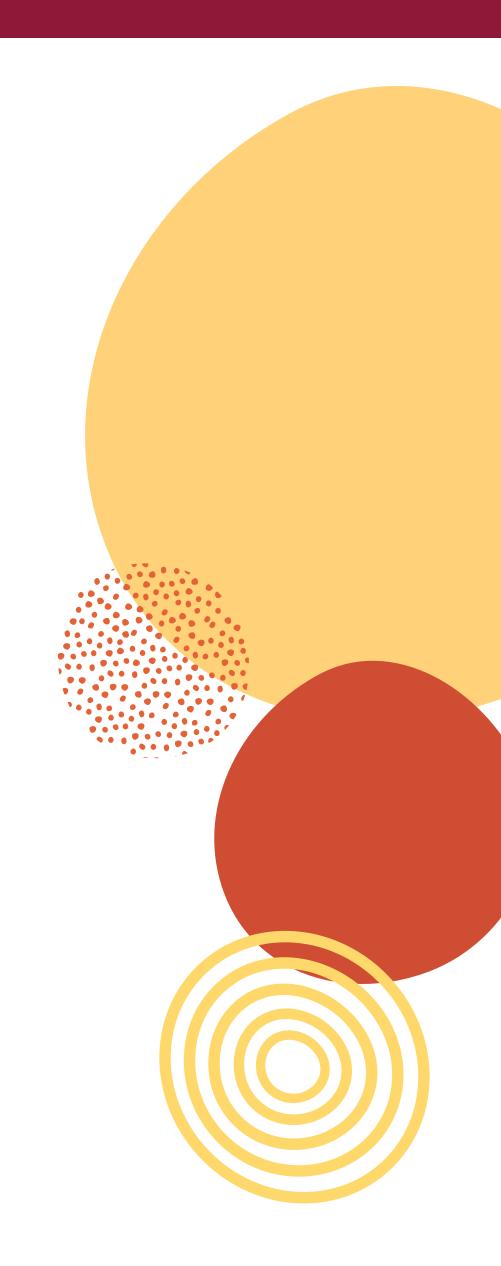


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**INGREDIENTS** (continued)

Crumble 125g butter, melted 125g pistachios 375g cake flour



125g sugar ½ tsp salt

METHOD

Crumble

- 1. Preheat the oven to 180°C.
- 2. Line a baking tray with baking paper.
- In a food processor, pulse the pistachios a few times until roughly chopped.

(see next page)



## **METHOD** (continued)

- 4. Add the flour, sugar, and salt, and pulse until the ingredients are just combined. Add the melted butter and pulse a few times until the mixture comes together in pea-sized crumbs.
- Transfer the crumbs to the prepared baking sheet.
   Bake until crumble starts to brown at the edges (about 15 minutes). Remove tray from the oven and toss the crumb around a bit with a fork.
- 6. Bake for another 8 to 10 minutes, or until the crumble is golden-brown and very crisp.
- Allow to cool completely before breaking apart into crumbs.

Pears

- In a medium sized pot combine the Amarula Cream Liqueur, water, sugar, cardamom, clove, vanilla seeds, pod and cinnamon stick.
- 2. Bring to the boil, stirring until the sugar has completely dissolved, then reduce the heat.





## **METHOD** (continued)

- Add the pears to the poaching liquid in the pan.
   To ensure they are as submerged as possible, lie them on their sides.
- To ensure even cooking, turn the pears every few minutes. Turn off the heat once the pears feel soft when pierced with a blunt knife.
- For the Amarula cream, fold the honey and Amarula Cream Liqueur into the double thick cream and set aside.
- 6. Serve the pears with a dollop of the cream and sprinkling of the crumble.

