



**SYNERGY™**  
INSPIRING TASTE™

# Bourbon Vanilla Poached Pears with Crème Anglaise Sauce

(2 week process)

## Ingredients

2 whole Bourbon vanilla bean, (separated), split and scraped  
1.25 cup granulated sugar  
1 (750-ml) bottle dry white wine, Sauvignon Blanc  
1 cup water  
5 firm Bosc pears, peeled leaving the stem intact  
2 cups half-and-half or whole milk  
4 large egg yolks, at room temperature

## Directions

Split and scrap 1 Madagascar Bourbon vanilla bean. Combine the scraped seeds with sugar and let sit for 7-14 days. Discard vanilla bean leaving the Bourbon vanilla sugar. (Chef Tip: You can also use store bought vanilla sugar. Specialty stores carry it.)

Place the white wine, water, 3/4 cup Bourbon vanilla sugar, the final vanilla bean and its scraped seeds into a medium saucepan over medium-high heat and bring to a boil.

Peel and core the pears. (Chef tip: The easiest way I've found to core the pears is from the bottom, using an electric drill and large bit.)

Decrease the heat to medium low and place the pears into the poaching liquid, cover and gently simmer for 30 minutes or until the pears are tender when pierced with the tip of a knife. Remove the pears to a serving dish, standing them upright, and place in the refrigerator.

(Chef Tip: If you wish to repurpose the poaching liquid, let it reduce over medium-high heat for 20-25 minutes until it creates a rich, sweet, vanilla syrup. The syrup can be saved and poured on top of oatmeal, lattes, fruit or your favorite dessert.)

To make the crème anglaise sauce, add half and half to a pan and heat on low for 5 minutes. In another bowl, whisk together remaining 1/2 cup Bourbon vanilla sugar and 4 egg yolks until combined. Whisk in the warmed half and half in a thin stream. (Chef Tip: If you add the hot half and half too quickly, it will scramble the eggs.)

Pour the combined mixture into the saucepan and cook over medium heat, stirring continuously, until the sauce thickens, 4-5 minutes. Meanwhile, place the bowl in a shallow pan filled with cold water. After the sauce is thickened, pour the mixture back in the bowl in the ice bath, to halt the cooking process.

Remove the pears from the refrigerator, spoon the sauce over the pears and serve.