

Pear Ice Cream

<http://userealbutter.com/2007/10/02/pear-ice-cream-wine-poached-pears-recipes/>

adapted from The Perfect Scoop by David Lebovitz

4 ripe bartlett pears, peeled and cored
1/2 cup water
1 1/2 cups half-and-half
3/4 cup sugar
4 large egg yolks
1/4 tsp lemon juice

Cut pears into 1/2-inch pieces. Cook with water in a medium saucepan, covered, over medium heat stirring occasionally until cooked, about ten minutes. Remove pears from liquid. Purée in food processor until smooth. Warm half-and-half and sugar in a medium saucepan. In a separate bowl, whisk the egg yolks. Slowly pour warm half-and-half mixture into egg yolks while whisking constantly, then pour the mixture back into the saucepan. Stir over medium heat scraping the bottom until mixture thickens and reaches nappe consistency. Strain the custard into a bowl over an ice bath and mix in the lemon juice and the pear. Stir until cooled. Chill thoroughly in refrigerator and then freeze according to your ice cream maker instructions.

Wine-Poached Pears

5 bosc pears, peeled with stem on
2 cups red wine
1 cup sugar
1 cinnamon stick
5 cloves
1 tsp orange peel

Combine all ingredients except the pears in a medium to large saucepan. Dissolve sugar over medium heat. Add pears on their sides to the pan and bring to a boil. Reduce heat to simmer and cover. Simmer for 45 minutes, flipping pears at 22 minutes. Remove pears from sauce. Boil the sauce until it bubbles up and remove from heat. Let sauce cool. Drizzle sauce over pears and serve with something creamy (whipped cream, ice cream...)