

# Prosecco Poached Pears with Gorgonzola and Spiced Pecans

Serves 8

*These delicious pears are poached in a concentrated Prosecco syrup as they roast.*

## Ingredients

1 bottle	prosecco (Italian semi-sparkling wine from the Friuli region)
4 ea.	pears, just ripe but still firm (Bosc is a good choice for retaining its shape as it cooks)
4 Tbsp.	butter
1/4 cup	sugar
1/2 lb.	pecan halves
1 tsp.	freshly ground pepper
1/2 tsp.	kosher salt
1/2 lb.	Gorgonzola Dolcelatte

## Method

### Oven Temperature: 475-500 degrees

- Bring the Prosecco to a boil in a medium saucepan on top of the stove. Immediately lower the heat to a simmer and reduce the wine by about half.
- Cut the pears in half lengthwise and remove the core but leave them unpeeled.
- **Flame Height: 3.8**
- Put 2 Tbsp. of the butter into a medium sized baking dish and heat **inside the doorway** for 2 minutes, or until the butter has melted. Spread out the butter evenly in the dish and sprinkle the sugar evenly over the butter.
- Return to the baking dish to **the center of the oven** caramelizing the sugar for about 4 minutes or until the sugar is beginning to brown.
- Arrange pears in the dish in a single layer with the cut side down. Roast **in the center of the oven** for 4-5 minutes. Rotate once as needed and check to see that the cut sides are beginning to caramelize.
- **Flame Height: 3.2**
- Pour the Prosecco over the pears, loosely tent with foil, and roast the pears **in the center of the oven** for another 10 minutes or until tender. Remove from the oven and let cool, uncovered while roasting the nuts.
- In another small skillet, melt the remaining 2 Tbsp. of butter **in the doorway of the oven**. Add nuts, pepper and salt and stir to coat the nuts.
- Roast in the doorway, rotating and stirring as needed for 3-5 minutes.
- Serve one pear half on each plate with a one ounce piece of cheese and a sprinkle of pecans.

*For a more leisurely and communal ending to your dinner, slice the pears and arrange on a platter with the nuts and the whole wedge of cheese. You may want to add a sliced baguette. Be sure to chill an extra bottle of Prosecco to sip as you enjoy this mouthwatering finale to your autumn meal.*



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