



Recipes from Chef Jean Pierre Moullé
Former Chef of Chez Panisse Restaurant in Berkeley

Pears poached in Red Wine with
Lemon Verbena Ice Cream

Poached Pears

Serves 6

one 750 ml bottle red wine
1 cup sugar
two 2 inch pieces cinnamon stick
7 peppercorns
4 cloves
1 orange
6 large pears (Bosc, Bartlett, or d'Anjou)

In a medium-size saucepan over low heat, combine wine, sugar, cinnamon sticks, peppercorns and cloves. Shave long strips of zest from the orange with a peeler and add them to the wine mixture. Slice the orange in half and squeeze the juice. Quarter, for, and peel the pears. Add the pears to the wine mixture and simmer over low heat for 20 to 30 minutes, until tender. Remove from the heat and let the pears cool in their poaching liquid. The can be stored in the refrigerator for up to 2 days at this point.