



Culinary Masterclass

Sheraton Towers Singapore

Presented by:

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Le Cordon Bleu International

Poires Pôchées, Sauce au Chocolat Poached Pears with Chocolate Sauce



Serves 4

INGREDIENTS

Sugar Syrup

1 ltr	water
500g	sugar
6	cloves
1	lemon, for zest
4	whole Williams or Comice pears, peeled and cored

Chocolate Sauce

120ml	water
40g	sugar
120g	Cacao Barry bitter chocolate
12g	butter

Garnish

Several sprigs of mint

Method:

- For the Sugar Syrup:** Bring the water and sugar to a boil in a saucepan. Add the cloves and lemon zest and set aside to infuse. Then bring the sugar syrup back to a simmer, add the pears and poach for about 30 minutes, until the pear is translucent. Set the pears aside to cool in the syrup.
- For the Chocolate Sauce:** Bring the water and sugar to a boil in another saucepan. Add the chocolate and butter and stir until melted and completely smooth.

To Serve:

Pour the warm chocolate sauce over the poached pears and garnish with mint sprigs.