



## **Method for Cooking:**

1. For Pear Poached in Pinot Noir and Spices:  
Bring the pinot noir wine, cinnamon sticks, star anise, vanilla bean pods, orange zest, lemon zest and sugar to a boil in a saucepan. Add the pears into the syrup and poach until tender but firm. Allow the pears to cool in the syrup overnight until the pear takes on the colour of the wine. Remove from the syrup and set aside. Reduce the syrup further and set aside.
2. For the 'William' Sorbet:  
Bring 1 liter water, sugar, vanilla bean pods, cinnamon sticks and lime juice to a boil in a saucepan. Add the pears into the syrup and poach over low heat until tender. Remove from syrup and cut into large dice. Reduce the syrup to 400ml and allow it to cool. Blend the diced pear with the reduced syrup in a food processor until smooth. Pass through a sieve and chill in the refrigerator for 2 to 3 hours. Remove the pear purée from the refrigerator, add the pear William brandy, pour into an ice cream maker and freeze it according to the manufacturer's instructions.
3. For the Pear Gratin:  
Melt the butter and the honey in a pan, add pear slices and cook on all sides until lightly caramelised and tender. Place on a wire rack to drain and reserve the pan juices.
4. For the Sabayon:  
Whisk the egg yolks with the reserved pear pan juice in a double-boiler at 70°C to 75°C, until the sabayon is thick enough to leave a ribbon trail. Allow to cool. Whip the cream until light and fluffy. Then carefully fold in the pear William brandy and the whipped cream into the sabayon.
5. For the Almond Cream:  
Cream the butter and sugar together, and then add the ground almonds, vanilla and eggs. Scoop the almond cream mixture into a shotglass and bake in a preheated oven at 180°C for 3 to 4 minutes.
6. To Serve:  
Slice poached wine and spice pears lengthwise to a fan shape and arrange onto a serving plate. Top the almond cream with the pear gratin and sabayon and place on one side of the plate. Scoop a quenelle of pear sorbet and place on the other side of the plate. Drizzle the wine syrup over the poached pears and garnish with cinnamon stick and star anise.