

December's recipe of the month

Poached pears in mulled wine with Christmas pudding ice cream

If you've made too much mulled wine and can't face another slice of Christmas pudding why not make them into a delicious desert that tastes great and will impress your guests.

Ingredients

- Pears - peeled but left whole with stalk intact
- Enough leftover mulled wine to cover the pears when they are in the saucepan
- Christmas pudding
- Vanilla Ice cream

If you haven't got any mulled wine you can make some using the recipe below.

Mulled wine

- 1 bottle red wine
- 1 orange, sliced and seeded
- 1/2 cup sugar
- 1 tsp ground cloves
- 2 tsp cinnamon
- 1 dried bay leaf

Put the wine in a saucepan with the orange, sugar, spices and the bay leaf. Heat gently until the sugar has dissolved.

Taste to see if you want the wine sweeter, and add more sugar to taste.



Method

Put the pears in a pan making sure they are covered in the mulled wine. Cover and poach for approximately 20-30 mins.

The cooking time depends on the ripeness of your pears. They should be tender all the way through, to test pierce gently with a cocktail stick.

Keep the remaining mulled wine and boil to reduce it by half so that it's syrupy. Allow to cool.

Christmas pudding ice cream

You can make this in advance so it's ready when you need it.

Take the vanilla ice cream out of the freezer and allow to soften.

Crumble the Christmas pudding into the ice cream and mix well.

Return the ice cream to the freezer.

Serve each pear with ice cream and drizzled with the cooled syrup.

Top tip

The pears can be poached up to 2 days ahead and kept in the fridge.

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