

# SOMERSET GOATS CHEESE CAPRICORN

## DESSERTS

### 15) Poached Pears with Capricorn Cream

Serves 4

#### Ingredients

1 bottle red wine  
100g soft light brown sugar  
4 pears, peeled but with stalks intact  
1 vanilla pod, split  
1 cinnamon stick  
150g Capricorn Goats Brie at room temperature, rind removed  
a little double cream  
1 tbsp icing sugar (more or less to taste)

- Heat the wine and bring to the boil
- Reduce heat to a simmer and stir in the brown sugar until it has dissolved
- Add the pears (standing them upright in the wine - cut a slice from the bottom to create a flat base) with the vanilla pod and cinnamon stick
- Poach at a very gentle simmer for around 20 minutes, until the pears are tender and have taken on the deep red colour of the wine
- Meanwhile beat together the cheese and just enough cream to create a smooth texture. Taste the mixture and add more cream if needed. If you prefer something sweeter, add about half the icing sugar, beat then taste again. Continue until you have achieved the desired sweetness (remembering that the pears will be sweet)
- Once cooked, remove the pears from the cooking liquor, turn up the heat and reduce by half
- Serve the pears with a scoop of Capricorn cream and the wine syrup