

Recipe and Procedure for Chianti Baked Pears with Toasted Almonds and Vanilla Bean Mascarpone
Yield 16 halves

Ingredient	Qty.
Sugar	1 cups
Chianti	1 cup
Water	1 cup
Orange zest	1 T
Lemon zest	1 t
Cinnamon stick	1 each
Bartlett Pears, peeled, sliced in half, core removed	8 ripe
Mascarpone	1/2 cup
Vanilla Bean paste	1/2 T or tt
Almonds, thinly sliced	1/2 cup

1. In a large saucepan, combine the sugar, wine, water, orange and lemon zests, and cinnamon stick and bring to a boil, stirring to dissolve the sugar.
2. Place the pears in a baking dish, cut sides up, then add the hot liquid. Place in a preheated 375 degree oven and bake, turning occasional, until tender. Using a slotted spoon, transfer the pears to a large dish to cool. During last 8 minutes of baking time, place almonds in oven to toast.
3. Strain the syrup into a medium saucepan. Boil over moderate heat until the syrup thickens about 10 minutes. Let cool to room temperature, then refrigerate until chilled.
4. In a small bowl, combine the mascarpone with the vanilla bean paste and a pinch of sea salt. Sweeten with a little sugar if desired.
5. To serve, drizzle a little syrup on plate, then place a dollop of mascarpone on plate, place pear, cut side down over (the mascarpone keeps it from sliding), another small dollop of mascarpone and an additional drizzle of syrup.