



## Perfectly Presentable Pears – Sweet

Prep Time: 20 minutes

Servings: 6

### Ingredients

3 ripe pears

1 T **Gustare Frantoio EV Olive Oil**

1 T unsalted butter

Vanilla ice cream

**Gustare Cinnamon-Pear Balsamic Vinegar**, to taste  
sprigs of fresh mint

### Directions

Wash and dry pears. Cut pears in half lengthwise keeping stem in place, if possible. Core. On the curved side, slice off a small piece so that pear sits firmly when plated.

Warm the oil and butter in a skillet large enough to hold the pears. Place pears cut side down and cook over medium-low for about 12 minutes or until tender when tested with sharp knife. Turn and cook for a few minutes or until soft enough to cut with a spoon.

Plate the pears, top with a scoop of vanilla ice cream, drizzle with Cinnamon-Pear Balsamic and garnish with mint sprig. Enjoy!



*Note: See the Savory version of this recipe in Appetizers.*

*to taste, to enjoy, to savour*

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