



Perfectly Presentable Pears – Sweet

Prep Time: 20 minutes

Servings: 6

Ingredients

3 ripe pears

1 T **Gustare Frantoio EVOO**

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 heat 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