

## Honey Baked Pears with Zabaglione

An Apple a Day | October 2004



- 4 PEARS
- LIME JUICE
- 1/2 CUP HONEY
- 3 TBSP. BUTTER
- 8 EGG YOLKS
- 1/2 CUP SUGAR
- DASH SALT
- 2/3 CUP APPLE JUICE
- 2 TBSP. CALVADOS
- 1 CUP WHIPPING CREAM, WHIPPED TO SOFT PEAKS
- TOASTED CHOPPED PECANS

Start baked pears recipe by cutting unpeeled pears in half lengthwise, leaving stems on one half. Remove core and seeds using a spoon. Brush the cut side of the pears with lime juice. Place pears, cut side down, in a 3-quart rectangular baking dish; set aside. In a small saucepan combine honey and butter. Heat and stir over medium heat until butter is melted. Spoon honey mixture over pears. Bake pears, uncovered, in a 325° oven for about 45 minutes or until pears are tender. Remove from oven and let cool about 1 hour or until pears are just slightly warm.

Meanwhile, prepare Zabaglione. In a large heatproof mixing bowl or top pan of a double boiler, combine egg yolks, sugar, and salt. Place bowl or top pan over simmering (not boiling) water in a large saucepan or lower pan of double boiler (upper bowl or top pan should not touch water). Gradually whisk in apple juice and Calvados. Cook over simmering water, beating constantly with a wire whisk until mixture thickens and mounds slightly (about 15 minutes). Remove from heat. Place bowl or pan in a larger bowl filled with ice water and whisk constantly until mixture has cooled completely. Fold in whipped cream. Serve immediately or cover and chill up to 2 hours before serving.

Spoon Zabaglione onto 4 dessert plates. Top each with 2 pear halves. Drizzle with some of the juices from baking dish and sprinkle with toasted pecans. Makes 4 servings.