



COOKING WITH WINE SERIES

Pears in Rosé Wine with Spumoni Ice Cream

INGREDIENTS:

1 Tablespoon Butter

3 Firm But Ripe Medium Bosc Pears, Peeled, Halved, Cored

6 Fresh Thyme Sprigs

1 1/3 Cups Semi-Dry Rosé Wine

1/4 Cup Wildflower Honey

Spumoni Ice Cream

DIRECTIONS:

1. Melt butter in heavy large skillet over medium-high heat. Add pears, cut side down. Tuck thyme sprigs around pears. Cook until cut sides are brown (do not turn pears over), about 3 minutes.
2. Transfer pears to plate. Add rosé wine and wildflower honey to same skillet and boil until mixture is reduced to about 1 cup, scraping up any browned bits, about 4 minutes. Reduce heat to medium-low and add pears, cut side up. Spoon some of juices in skillet over pears, cover skillet, and simmer until pears are tender, about 10 minutes.

DO AHEAD Pears can be made 4 hours ahead. Uncover and let stand at room temperature. Rewarm pears before continuing, if desired.

3. Place 1 warm or room-temperature pear half, cut side up, on each of 6 plates. Drizzle pears with sauce from skillet. Spoon scoop of Persimmon Ice Cream alongside pears and serve.

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