



Spice-Poached Pears with Vanilla Ice Cream

Spice-Poached Pears with Vanilla Ice Cream is a sublime dessert featuring ripe pears simmered in spice-spiced port. Served with a scoop of creamy vanilla ice cream, it's a delightful blend of warm, aromatic spices and cool, sweet indulgence—a perfect harmony of flavours and textures.



Ralph Waldo Emerson said that “There are only ten minutes in the life of a pear when it is perfect to eat.” If you are lucky enough to come across some pears in that precious timeframe, here is a way to prepare them that will knock your socks off.



Spice-Poached Pears with Vanilla Ice Cream

A delightful dessert of ripe pears simmered in spiced port and served with creamy vanilla ice cream. A perfect balance of warm, aromatic spices and sweet, cool indulgence.

- 2 tsp Railway Chai (or)
- 2 tsp Monsoon Mulling Spice
- 1 cup Port (Recommend Salt Spring Vineyards Blackberry Port)
- 2 tbsp Honey
- 2 whole Pears (Ripe - Peeled and Halved)
- Vanilla Ice Cream (Good Quality)

1. Crush the Railway Chai or Mulling spices slightly in a mortar and pestle.
2. Put port and spices into a small sauce pan. Bring to boil. Lower heat to simmer. Leave uncovered about 5 minutes until reduced by half.
3. Add honey and stir well.
4. Add the pears and poach for 3-4 minutes or until desired consistency.
5. Take the pears out carefully. Strain out the spices. Return strained port to pot and further reduce to a thick syrup.

6. Place pears in a bowl with a scoop of vanilla ice cream, spoon spiced port on top.

Dessert

French, Indian & South Asian

Chai, Poached Pear

Ingredients:

2 tsp Railway Chai
1 cup Port (or Salt Spring Vineyards
Blackberry Port)
2 TBL honey
2 perfect pears, peeled and halved
Good vanilla ice cream

Spices Used: Railway ChaiChai Tea Box

Instructions: Crush the Railway Chai spices slightly in a mortar and pestle.

2 - Put port and Chai spices into a small sauce pan. Bring to boil. Lower heat to simmer. Leave uncovered about 5 minutes until reduced by half.

3 - Add honey and stir well.

4 - Add the pears and poach for 3-4 minutes or until desired consistency.

5 - Take the pears out carefully. Strain out the spices. Return strained port to pot and further reduce to a thick syrup.

6 - Place pears in a bowl with a scoop of vanilla ice cream, spoon Chai port on top.