



Chai-Poached Pears with Vanilla Ice Cream

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:

- 1 - 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.