



CHARDONNAY POACHED ASIAN PEARS & PINE NUT BRITTLE
With Vanilla Bean Ice Cream

paired with

2018 KOSTA BROWNE EL DIABLO,
RUSSIAN RIVER VALLEY, CHARDONNAY



CHARDONNAY POACHED PEARS

Ingredients

- 2-4 cups Kosta Browne El Diablo Russian River Chardonnay
- 1/4 cup Honey
- 2 Asian Pears
- 1 pint Vanilla Ice Cream

PINE NUT BRITTLE

Ingredients

- 1 cup Pine Nuts
- 1/2 cup Sugar
- 1/4 cup Honey
- Maldon Salt

Equipment

- Small Saucepot
- Parchment Paper
- Cast Iron Skillet
- Baking Sheet

CHARDONNAY POACHED PEARS

Instructions

- Combine the wine and honey in a small saucepot. Stir together and place on the stovetop at medium-high heat.
- While the liquid is warming up, peel the pears and slice in half and then into quarters. Turning your knife of an angle, remove the seeds and core. Without cutting entirely to the top, cut small slices through the pear so it will fan out once finished cooking.
- To fortify the liquid with more pear flavor, add the peels, otherwise discard. You can also add ingredients like cinnamon sticks, star anise, or lemon zest directly to the liquid to amplify the flavor.
- When the liquid is starting to whisp along the sides of the pot, add the pears and reduce to medium heat. It is important not to let the liquid boil.
- Let cook for 20-30 minutes, or until your pears are tender. **Length of time is greatly decided by the ripeness of the pears. The riper the pears, the quicker they will cook.**
- Once the pears are tender, generously scoop vanilla ice cream into a bowl. Top with a couple of pieces of pear and garnish with pine nut brittle. Enjoy with a glass of Kosta Browne Chardonnay.

Prep Time: 10 Minutes Cook

Time: 30 Minutes

Yields: 2-4 Portions



PINE NUT BRITTLE

Instructions

- In a dry cast iron skillet, turn to medium heat and gently toast the pine nuts.
- Once the pine nuts are golden brown and fragrant, add the honey and sugar to the pan. Stir together over medium heat until the sugar dissolves, and everything becomes a liquid, golden caramel.
- When the caramel is finished cooking, remove from the heat, and pour onto a parchment-lined baking sheet or a Silpat. Smooth into a single layer.
- While the caramel is still hot and sticky, lightly sprinkle the salt on top.
- Let rest for 20 or so minutes on your counter, or place in your refrigerator for 5-10 minutes to cool completely before breaking into shards.

Prep Time: 5 Minutes

Cook Time: 10 Minutes

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