

DESSERT RED WINE & TAWNY POACHED PEAR, MASCARPONE & GINGER CAKE

MATCHED WITH GRANT BURGE AGED TAWNY

POACHED PEARS

INGREDIENTS

- 4 each pears – Bosc or Pakhams
- 375ml red wine
- 125ml tawny port
- 125ml orange juice
- 160g sugar
- 1 inch ginger – fresh
- 2 each star anise
- 1 each cinnamon quill
- 2 each cloves

METHOD

- Peel & core pears
- Place remaining ingredients into saucepan and bring to a simmer for 5 minutes to infuse
- Add the pears to the poaching liquid & cover with baking paper
- Poach for approx. 20 minutes
- Leave to cool in liquid

NOTES - *jot down all the secrets & tips from our head chef!*

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SPICED PEAR & GINGER CAKE

INGREDIENTS

- 565g plain flour
- 2.5g ground cinnamon
- 2.5g ground ginger
- 10g garam masala
- 10g bi-carb soda
- 5g salt
- 5 eggs
- 590g canola oil
- 725g caster sugar
- 800g grated pears
- 40g melted butter
- 30g brown sugar
- 30g cream
- 120ml apple or pear cider
- 150g crystallized ginger - chopped

METHOD

- Combine plain flour, ground cinnamon & ginger, garam masala, bi-carb soda & salt. Sieve to remove lumps.
- Beat eggs, canola oil & caster sugar in a mixer with whisk attachment for 5 mins.
- Fold in dry ingredients from step 1 until just combined.
- In a separate bowl combine, grated pears, butter, brown sugar, cream & cider, then fold into egg & flour mixture.
- Grease 2 x 22cm cake tins. Pour mixture evenly.
- Bake at 170°C for approx. 30 mins or until a skewer comes out cleanly.

NOTES

- Recipe can be halved if you're after 1 cake!