

Poached Pears 清酒梨



Serves 4

Preparation time: 3 minutes

Cooking time: 15 minutes

Ingredients:

- 4 cored Asian pear, cut in half
- 4 strawberries, sliced
- 3 cups Sake
- 1 ½ cup Mirin
- 1 teaspoon clarified butter

配料

- 4 個去芯亞洲梨，切成兩半
- 4 片草莓
- 3 杯清酒
- 1½ 杯甜清酒 Mirin
- 1 茶匙澄清黃油

Instructions:

1. Heat small pot over medium heat. Put ½ teaspoon of butter and 1 tablespoon of sugar. When the sugar caramelizes, add in wine and pear and bring it to boil. Turn heat to low and poach it for about 15 minutes. Set aside
2. Preheat a sauté pan over medium heat with butter. Stir-fry strawberry slices and sugar for 30 seconds
3. Plate pear in the middle and arrange strawberry slices around it.
4. Serve warm or cool.

烹飪方法：

1. 用中火加熱小鍋。放入½茶匙黃油和 1 大湯匙糖。當糖焦糖化時，加入酒和梨，煮沸。將熱量調低並煮沸約 15 分鐘。擱置
2. 將黃油鍋用中火預熱。草莓片和糖炒 30 秒。
3. 將梨放在中間，並在其周圍排列草莓片。