

# Poached Pears with Hazelnut Caramel Sauce

**PREPARATION:** 15 minutes

**COOKING:** 30 minutes

## FOR THE POACHED PEARS:

4 ripe pears, peeled, halved, and cored  
3 C water  
2 C brewed [Hazelnut Caramel Sauce](#) tea,  
cooled  
1 C white dessert wine (optional)

1 C sugar  
1 vanilla bean, split (or 1 t vanilla extract)  
1 cinnamon stick  
2 star anise pods

## FOR THE HAZELNUT CARAMEL SAUCE:

1 C sugar  
1/4 C water  
1/2 C brewed [Hazelnut Caramel Sauce](#) tea,  
cooled

1/2 C heavy cream  
2 T unsalted butter  
1/2 C chopped hazelnuts, toasted  
Pinch of salt

## POACH THE PEARS:

In a large saucepan, combine the water, tea, white wine (if using), sugar, vanilla bean, cinnamon stick, and star anise. Bring to a simmer over medium heat. Add the pear halves to the simmering liquid. Reduce the heat to low and poach the pears for about 20-25 minutes, or until they are tender when pierced with a fork. Remove the pears from the poaching liquid and let them cool slightly.

## MAKE THE HAZELNUT CARAMEL SAUCE:

In a medium saucepan, combine the sugar and water. Cook over medium heat, stirring occasionally, until the sugar dissolves. Increase the heat to medium-high and cook without stirring until the mixture turns a deep amber color. Remove from heat and carefully add the brewed tea (the mixture will bubble vigorously). Stir until smooth. Add the heavy cream, butter, toasted hazelnuts, and a pinch of salt. Stir until the butter is melted and the sauce is well combined.

## SERVE:

Place the poached pear halves on serving plates.  
Drizzle the hazelnut caramel sauce over the pears.  
Garnish with additional toasted hazelnuts if desired.