

# CHBC Demo Recipes

## Vanilla-Goat Cheese Pear & Sabayon

(serves 4)

### A (poached pear)

4 firm pears (peeled)  
½ cup dark rum  
½ cup white sugar  
4 cups water  
1 cinnamon stick

### B (vanilla-goat cheese)

½ cup goat cheese  
¼ vanilla bean (seeds only)  
1 tbsp white sugar

### C (hazelnut crust)

1 cup flour  
2 eggs plus ¼ cup milk (whisked together)  
1 cup hazelnuts (finely crushed)

### D (sabayon)

2 egg yolks  
1 tbsp white sugar  
¼ cup white wine

- A. Combine rum, sugar, cinnamon and water in a small pot and bring to a boil. Add pears and reduce to simmer for about 30 minutes (until fork tender). Cool pears in syrup overnight. Remove pears from syrup and pat dry. Remove a thin slice from the bottom of the pear. Using a melon baller, take one scoop from the bottom of each pear and reserve. Hollow out the pear.
- B. Cream together goat cheese, vanilla bean seeds and sugar. Press into the hollowed pears and plug holes with the reserved pear scoops.
- C. Dredge pears in the flour, coat with the egg-wash and roll in the hazelnuts to thoroughly cover. Bake in the oven at 400 for 10 minutes.
- D. Bring a small pot with 2 inches of water to a soft boil. Combine D ingredients in a medium sized bowl (steel or glass) and whisk over boiling water until light, fluffy and tripled in volume (the bottom of the bowl should not touch the boiling water). Divide the pears and sabayon between 4 plates and serve.



**Okanagan's Finest Foods**

product info: 250.717.6018

catering: 250.317.2055

info@okanagansfinest.com

www.okanagansfinest.com



**The Ridge Restaurant**

3002 Dunster Road

East Kelowna

250.712.9404

klo@k-l-o.com

www.k-l-o.com/ridge