

# Good Eats Recipes

## Poached Pears with Lemon Curd Mousse

### What You Need:

*For the mousse:*

- 1 Jar GOOD EATS lemon curd
- 1 1/4 cups heavy cream

Chill the curd for at least 4 hours. In a bowl with an electric mixer beat the cream until it holds stiff peaks, whisk one fourth of it into the curd to lighten it, and fold in the remaining cream gently but thoroughly.

Transfer the mousse to a serving bowl and chill it, covered, overnight.

*For the pears:*

- 1 cup dry red wine
- 2/3 cup Ruby Port
- 1 1/2 cups water
- 1/2 cup sugar
- 1/2 cup honey
- 4 cloves
- 8 firm-ripe pears, preferably Anjou or Bartlett, peeled, halved, and cored.

### Directions:

In a large heavy saucepan simmer the wine, the Port, and the water with the sugar, the honey, and the cloves, stirring, until the sugar is dissolved and add the pears. Simmer the pears, covered, turning them occasionally, for 10 to 15 minutes, or until they are tender, transfer them with a slotted spoon to a shallow bowl or serving dish, and boil the poaching liquid until it is reduced to about 1 1/2 cups. Let the poaching liquid cool, pour it over the pears, and chill the mixture, covered, until it is cold. The poached pears may be made 2 days in advance and kept covered and chilled. Serve the poached pears with the lemon curd mousse.