

# Roasted Pears with Chocolate Ganache

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(adapted from a recipe of Mario Batali)

6 firm unripe pears such as Anjou, peeled but stems left on

1/8 cup honey

1 1/4 cup Marsala wine

1 cup water

pinch of ground cinnamon

1 recipe Chocolate ganache (see below)

Preheat oven to 375 degrees. Do not core pears but cut off the bottoms so that the pears stand up straight. Place them in a 8x8 pan and add the rest of the ingredients to the pan. Bake for one hour or until tender, basting the pears at least 3 times during the cooking. The pears can be made a couple hours ahead and kept at room temperature. Put one pear on each dessert plate and drizzle with chocolate ganache and then dust with powdered sugar.

## Chocolate Ganache

6 ounces good quality semi sweet chocolate chips

2/3 cup heavy cream

1 tablespoon dark corn syrup

In a small sauce pan heat the cream and syrup on medium low heat, just until it simmers. Turn off heat and add the chocolate chips. Gently stir until all the chips are melted and the sauce is smooth.