

Cream Cheese Stuffed Poached Pears wrapped in Puff Pastry

Ingredients

- Pears
- Puff Pastry
- Cream Cheese
- Mascarpone
- Powdered Sugar
- Molasses (optional)
- Wild Blueberry Balsamic Vinegar
- Sugar
- Apple juice (or water)
- 1 cinnamon stick
- Eggs for egg wash
- Pastry brush

Preparation

1. Reduce balsamic over medium heat (optional - with enough sugar to sweeten it up) until it starts to get to a syrup consistency. Set aside.
2. Peel & core pears. Poach in apple juice w/cinnamon stick until fork tender. Set aside.
3. Whip in a mixer, the mascarpone and cream cheeses with powdered sugar and molasses until soft. Pipe or spoon mixture into pears.
4. Cut puff pastry into squares large enough to wrap around pears.
5. Wrap the pears and seal well with egg wash as a glue, brush with egg wash and bake at 425 until pastry is brown.
6. To serve, set on dessert plate and drizzle with Blueberry Balsamic reduction.