

HONEY & CINNAMON BAKED PEAR WITH OP RUM

by Malcolm Shaw of Mystere

2015 Winner: Dessert Course

Ingredients (serves 4)

4 or 6 firm pears

Yellow Box Honey

Cinnamon

Greek yoghurt

Royal Navy OP rum



Method

Slice base of pears flat so they stand up.

Cut off the top of the pears about 60mm down.

Core out the centre making enough room for a tablespoon of honey.

Fill the cored out section with honey and shake on some cinnamon.

Replace tops.

Wrap each pear carefully in a double layer of aluminium foil.

Place the pears in a preheated (250° C) BBQ and cook for 20 minutes.

Carefully unwrap the pears and place on a plate.

Mix the yoghurt and rum in a cup and drizzle over the hot pears.

Allow to stand for a few minutes for pears to cool before eating.