



## Chocolate Crèmeux with Pan-Seared Pears

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD VIOGNIER



3 ounces milk chocolate, finely chopped  
3 ounces dark chocolate, finely chopped  
4 egg yolks  
3 tablespoons sugar  
1 ½ cups half-and-half  
½ cup whipping cream  
1 ½ tablespoons Frangelico  
Pan-Seared Pears (recipe below)  
½ cup toasted hazelnuts, coarsely chopped

Combine chocolates in large bowl. In separate large, heat-proof bowl, whisk egg yolks and sugar. In small pot, bring half-and-half to boil. Gradually whisk into egg yolk mixture, then

transfer back to pot. Whisking constantly, heat mixture until it registers 180°F on candy thermometer. Pour over chocolate, and whisk until smooth. Divide among 6 ramekins or small bowls. Let cool to room temperature, then gently press plastic wrap against surface. Refrigerate at least 4 hours, and up to 2 days. Just before serving, whip cream to stiff peaks, and fold in Frangelico. Spoon pears over cremeux. Top with Frangelico cream and hazelnuts. Serves 6.

### Pan-Seared Pears

3 tablespoons butter  
¼ cup sugar  
1 teaspoon vanilla extract  
2 ripe pears, peeled, cored and sliced

Melt butter in saute pan over medium-low heat. Add sugar and vanilla, and cook until sugar dissolves. Add pears, and cook over medium-high heat until tender and liquid has reduced to glaze.