

tequila and piloncilo poached pears



Yield:

4

AMT	UNIT	INGREDIENTS	PROCEDURES
4	piece	bosch or bartlet pears	<p>pick pears that are not ripe, they have to be hard, peel and cut in half, with a spoon take the seeds off.</p> <p>use a medium cacerole so the pears can sink in the water, add water, piloncillo, tequila, lime juce, anis and clove, let them cok for about 15 minutes, use a knife to check is they are soft, at this moment ltake them out and save. Let the liquid reduce until you have a syrup.</p> <p>slice the pears and add te syrup, serve with vanilla ice cream and decorate with a cinamon stick or powder.</p>
1	tbspoon	vanilla extract	
1	cup	grated piloncillo or brown sugar	
2	cup	water	
4	oz	reposado tequila	
1	oz	lime juice	
1	piece	star anis	
4	piece	clove	
1	piece	cinamon stick	
		vanilla ice cream	

