

CHOCOLATE PEARS

INGREDIENTS: 2 TINS OF PEARS IN SYRUP, 20 G BUTTER, 80 G SUGAR, 200 G DARK CHOCOLATE, 30 G CHOPPED NUTS, 2 SPOONFULS WHIPPED CREAM, 2 SPOONFULS CHOPPED PISTACHIOS TO GARNISH.

MELT THE CHOCOLATE IN A BAIN-MARIE, ADD THE CREAM, BUTTER, SUGAR AND CHOPPED NUTS. MIX TOGETHER, STIRRING CONTINUOUSLY WITH A WOODEN SPOON.

OPEN THE TIN, DRAIN THE PEARS AND ARRANGE THEM ON A DESSERT PLATE.

POUR THE HOT CHOCOLATE SAUCE EVENLY OVER THE PEARS, GARNISH WITH CHOPPED PISTACHIOS AND SERVE.