



Grilled Pears with Iced Mascarpone

- 2 BOSC pears
- 2 c water
- 1 c white wine
- 1 t vanilla extract
- 1/3 c sugar
- Juice from 1 lemon
- 4 oz. pancetta, diced
- 1 T olive oil
- 1/4 c walnuts
- 1/2 c mascarpone
- 1 T Canadian Ice Syrup (or substitute maple syrup)
- 4 to 5 fresh basil leaves chopped

Cut the pears in half and using a small spoon or melon baller, remove the core. Then using a pairing knife, remove the stems. In a medium sized stock pot, bring the water, white wine, vanilla, lemon juice and sugar to a simmer. Dissolve the sugar and add the pears to the pot. Simmer over medium-low heat for 10-15 minutes.

Next add the diced pancetta to a skillet coated in olive oil. Heat the pancetta over medium heat until crispy, about 4 to 5 minutes. Remove the pancetta and set aside. Add the walnuts to the pancetta grease and toast for 3 to 4 minutes, remove from the skillet and reserve.

When the pears are slightly translucent in color, remove them from the simmering liquids and set aside to cool for a few minutes. While the pears are cooling, mix together the mascarpone, Ice Syrup and chopped basil, set aside.

Finally, heat a greased grill pan over medium high heat. Place the pears fruit side down on the griddle. Cook until slightly caramelized, about 5 to 7 minutes. Remove from the griddle and add a dollop of mascarpone to each pear half. Top with the pancetta and walnuts and serve with additional mascarpone mix for dipping.