

## Moscato-Roasted Pears and Cider-Poached Apples

Pair with Moody Press Cellars Moscato

### Ingredients

4 semi-ripe Bartlett pears

Confectioners' sugar, for dusting

2 tablespoons unsalted butter

3/4 cup Moody Press Cellars Moscato

1/2 cup Poire Williams, pear brandy or regular brandy

1/2 cup apple cider

1 large Fuji apple, cored and sliced 1/8 inch thick

Cinnamon, for dusting

Sweetened whipped cream, for serving

### Directions

Preheat the oven to 400°.

Quarter and core the pears; dust generously with confectioners' sugar. In a large, ovenproof nonstick skillet, melt the butter. Add the pears, cut sides down, and cook over high heat until richly browned, 10 minutes.

Turn the pears skin sides down. Pour in the Moscato. Roast the pears in the oven until the pears are tender and the wine has reduced to a syrup, about 18 minutes. Transfer the pears to a platter.

Meanwhile, add the Poire Williams or brandy to the skillet and boil for about 3 minutes, scraping up any browned bits from the bottom. Add the cider and bring to a boil. Add the apple slices, cover and simmer over low heat, turning once, until the apple slices are translucent, about 5 minutes. Uncover and simmer until the cider has reduced to a syrup. Spoon the apples into shallow bowls and top them with the pear wedges.

Dust with cinnamon and serve with whipped cream.

Recipe Credit: Food and Wine

