

ZINFANDEL POACHED PEARS WITH HONEY WHIPPED GOAT CHEESE

PAIR WITH 2020 GEYSERVILLE ESSENCE

RIDGE
VINEYARDS
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Goat Cheese from Laura Chenel

INGREDIENTS

Serves 5

5 pears

1 bottle of RIDGE zinfandel (750 ml)

Zest and juice of 1 orange

1 cup sugar

2 cinnamon sticks

3 cardamom pods

4 allspice berries

1 vanilla pod, or 2 teaspoons vanilla extract

8 ounces goat cheese

2 tablespoons honey

½ cup heavy cream

Salt

½ cup toasted hazelnuts, coarsely chopped

Ground cinnamon (for serving)

INSTRUCTIONS

Peel the pears, keeping the stems attached. Cut in half lengthwise and remove the core using a ½-tsp measuring spoon or small spoon.

Put prepared pears into a medium-sized pot. Add the wine, orange juice and zest, sugar, cinnamon sticks, cardamom, allspice berries, and vanilla. If needed, top with water to ensure that the pears are submerged in poaching liquid.

Cover and slowly simmer over medium-low heat until pears can be easily pierced with the tip of a knife, about 15 minutes. Remove the pears from the liquid. (Note: strain the poaching liquid and serve it as a delicious mulled wine.)

Make the honey whipped goat cheese by adding the goat cheese, honey, heavy cream, and a pinch of salt into a medium bowl. Using an electric mixer or whisk, whip together until thick and fluffy.

To serve, dollop and smear a spoonful of honey whipped goat cheese into a bowl or onto a plate. Top with 1 poached pear half and a handful of toasted hazelnuts. Finish with a light dusting of cinnamon.

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