

BAKE ALONG

Checklist

- 1 (750 ml) bottle of fruity red wine (ex Merlot, Bordeaux, Beaujolais, Cabernet)
- 3/4 cup (150 g) granulated sugar
- Peel of 1 orange, or 2 lemons, or 2 clementines
- 1 cinnamon stick
- 4 whole cloves
- 1/4 tsp grated/ground nutmeg
- 1 star anise (optional)
- 4-6 firm barely ripe pears (ex Bosc, Anjou, Conference, or Williams but NOT Bartlett or Comice)
- 2/3 cup (160 ml) heavy cream
- 5 oz (120 g) bittersweet or semisweet chocolate, chopped (70% good quality chocolate)
- 2 tbsp (28 g) unsalted butter, room temperature, cubed