

PEAR COMPOTE



Preparation : 5 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

Ingredients : 4-5 portions - from 6 months

- 1 kg very ripe pears - 1 thick vanilla pod
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1. Wash, peel, core and dice the pears.
2. Put the diced pears into the metal bowl. Cut the vanilla pod lengthwise in halves, scrape the seeds into the bowl and add the pod. Run the EXPERT programme, 20 minutes/speed 2A/100 °C, without the cap.
3. Remove the vanilla pod from the compote and replace the cap. Restart the EXPERT programme 10 seconds/speed 15 (without heating).
4. Cool the cooked compote and spoon into 4-5 small ramekins. Serve with ladyfinger biscuits.

Cook Expert ■