

LOVE PEAR WITH CHOCOLATE VALENTINE'S DAY / DESSERT

Ingredients (For 2 lovebirds)

- 2 Williams pears
- 100 g chopped dark baking chocolate
- 30 g toasted and coarsely ground almonds and hazelnuts
- Vanilla syrup
- Vanilla ice cream

Preparation:

Wash and dry the pears. Peel the pears and poach them in a small amount of water with the vanilla flavoured syrup.

Break the dark chocolate into chunks and melt it for a minute in the microwave at medium heat.

Place the cooked pears on a plate. Add a scoop of vanilla ice cream and coat with warm melted chocolate.

Sprinkle with the toasted hazelnuts and almonds.

Garnish with a vanilla bean and add a message of love.

