



Pere all'aceto balsamico

(Roasted Pears with Lavender balsamic reduction)

This gourmet refined antipasto is best made during the autumn when pears are at their peak of perfection. This is perfect served before a large feast. For optimal results choose a high quality balsamic vinegar. For this recipe we have chosen ®Redstone Olive Oil *Lavender* Balsamic Vinegar from Modena.

Time: 15 min

Serves: 12

INGREDIENTI:

3 Bosc pears or hardy pears

2 Tablespoons Extra virgin olive oil

½ cup ®Redstone olive oil lavender balsamic vinegar

1 small clove garlic

1 Tablespoon light brown sugar

12 slices of prosciutto crudo (prosciutto)

Salad greens for garnish

ISTRUZIONI:

1. Divide the pears into fourths, using a spoon scoop out the seeds.
2. Smash the garlic and take the peel off.
3. In a large deep non-stick frying pan heat oil, half balsamic vinegar and garlic on medium to medium-low heat for approx. 20 seconds. Add the pears.
4. Roast them for 5 minutes turning once to the opposite side. (The balsamic will reduce to a very dense sauce).
5. Remove the pears and place on a plate allow to cool.

6. Before serving, take the pan that was used previously add the remaining balsamic vinegar along with the brown sugar.
7. Bring it to a light boil for approximately 30 seconds. Then remove from heat and remove the garlic.
8. Serve pears over salad greens and slice of prosciutto finishing off with a drizzle of lavender balsamic reduction.

Buon Appetito!