



POACHED PEAR & CREAM CHEESE WONTONS



Golden Tiger®

Ginger-poached Bartlett pears with crispy **Cream Cheese Wontons**, drizzled with salted caramel, garnished with fresh mint. Yield: 1 Serving

Ingredients:

5 Each	Cream Cheese Wontons [#56610], Prepared According to Package Directions
4 Cups	White Wine
¼ Cup	Sugar
1 Each	Cinnamon Stick
1 Each	Bartlett Pear, Peeled
¼ Cup	Salted Caramel Sauce
Garnish	Mint Leaf

Directions:

1. In a small saucepot, bring the white wine, sugar and cinnamon stick to a simmer.
2. Add in the Bartlett pear and poach for 30 minutes, or until the pear is tender.
3. Remove the pear from the poaching liquid.
4. Drizzle the salted caramel sauce on a plate and top with the **Cream Cheese Wontons** and Bartlett pear.
5. Garnish with mint.