



Rosé poached pear, white chocolate & almond crumb with a goat's milk sorbet

Serves 4

↑ INGREDIENTS

4 Beurre Bosc pears
750ml Terindah Estate Rosé
150g couverture white chocolate
200g blanched almonds
500ml Drysdale goat's milk
100g liquid glucose
250g caster sugar
4 star anise
15 cloves

↑ METHOD

Rosé poached pears

1. For the rosé syrup, combine rosé wine, 175g sugar and spices into a medium saucepan and bring to the boil. Reduce to a simmer for 8-10 minutes then remove from the heat.
2. Peel pears from top to bottom, making sure not to damage them in any way.
3. Place peeled pears into syrup and ensure they are submerged. Cover saucepan with a lid and bring to a simmer. Cook until tender (20-35 minutes or until a knife penetrates the flesh easily).

Caramelised white chocolate & almond crumb

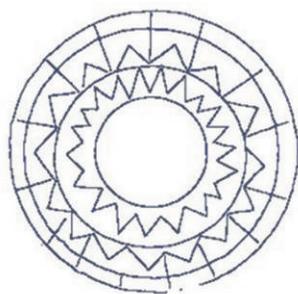
1. Grate white chocolate on to a flat tray lined with baking paper. Pre-heat conventional oven to 155C and bake until the chocolate caramelises (between 8-15 minutes). It is important to watch this closely and allow to cool completely.
2. Pre-heat oven to 180C, place blanched almonds on a flat tray and roast for four minutes. Toss almonds by flipping them and roast for a further four minutes until golden. Allow to cool completely.
3. Process almonds and hardened white chocolate to a crumble using a food processor and put into an air-tight container.

Goat's milk sorbet

1. Place goat's milk, 75g sugar and liquid glucose into a pot and bring and bring to a simmer, cooking for 4-6 minutes or until sugar and glucose dissolve. Allow to cool completely.
2. Blend according to ice-cream churn instructions and place into an air-tight freezer container. To serve, place the crumb on to the bottom of a dessert bowl, carefully placing the pear on top of the crumb mix. Carefully pour the rosé syrup around the pear and place a quenelle of sorbet beside the pear.

Will Moyle, Terindah Estate

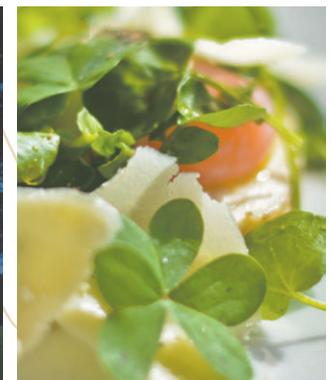
"This dessert represents winter with pears now in season, sorbet made from our neighbours' own goat's milk and Terindah's own estate-made rosé wine for the syrup."



Terindah Estate

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