

Cardamom and Cinnamon Poached Pears with Pistachio Granola and Spiced Whipped Cream

1 tsp ground cardamom
1 cinnamon stick
2 cups dry white wine, like sauvignon blanc
 $\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ tbl fresh lemon juice
pinch of kosher salt
4 firm pears, with stems intact, peeled

Spiced Whipped Cream

1 cup heavy cream
 $\frac{1}{4}$ cup of confectioner's sugar
 $\frac{1}{4}$ tsp ground cinnamon
 $\frac{1}{4}$ tsp of ground cardamom

Pistachio Granola

1 cup rolled oats
 $\frac{1}{2}$ cup roasted, shelled pistachios, roughly chopped
 $\frac{1}{3}$ cup dried cranberries, roughly chopped
 $\frac{1}{4}$ tsp ground cinnamon
 $\frac{1}{4}$ tsp ground cardamom
Pinch of salt
2 Tbl coconut oil, melted
2 tbl honey

Directions:

First make the Granola: Preheat oven to convection 325 F (or 350 F).

Line a sheet tray with parchment paper.

In a large bowl, combine all of the dry ingredients. In a small bowl or a glass liquid measuring cup, whisk together melted coconut oil and honey until combined. Pour the liquid mixture over the dry ingredients, mix through.

Pour granola mixture onto the lined baking sheet and spread into a thin layer with a silicone spatula. Bake for 20-22 minutes, stirring half way through baking. Set aside.

While the granola is baking, start poaching the pears. Combine cardamom, wine, sugar, lemon juice, cinnamon, and salt in a medium saucepan over medium heat, stirring until sugar dissolves. Bring to a simmer. Add pears; add water if needed to completely submerge pears. Simmer, turning occasionally, until pears are tender but not mushy, about 30 minutes.

Remove granola from oven and allow to cool on baking sheet. The granola will become crunchy as it dries out. Store in airtight container for up to 2 weeks.

Using a slotted spoon, transfer pears to a plate. Syrup should be thick at this point, if it's not, increase heat and boil poaching liquid until reduced to 1 cup, around 10-15 minutes.

Prepare spiced whipped cream: Place heavy cream into a chilled bowl of a stand mixer, turn the speed gradually up to high until soft peaks form, now gradually whisk in confectioner's sugar, and spices, set aside or transfer to a piping bag.

To serve: Place 2 tbl of granola onto the bottom of individual serving dishes. Place the pears on top or granola. Spoon some of syrup over pears. Serve with pistachio granola and spiced whipped cream. ENJOY!