

# POACHED PEARS WITH LIEFMANS ON THE ROCKS 0.0 SYRUP

## *Ingredients*

- FLOUR 1.5 DESSERTSPOONS
- LIEFMANS ON THE ROCKS 0.0 500 ML
- SUGAR 50 G
- LEMON ZEST 1 STRAND
- ORANGE ZEST 1 STRAND
- GINGER 1 PIECE (APPROX. 2 CM)
- COOKING PEARS 2
- SCOOP OF ICE CREAM OR A DASH OF SOUR CREAM OPTIONAL
- SHORTBREAD BISCUIT OR BRETON BISCUIT OPTIONAL

## RECEPT

1. Take a casserole dish and dissolve the flour in a dash of Liefmans On The Rocks 0.0.
2. Add the remaining Liefmans On The Rocks 0.0, the sugar, the lemon and orange zest and the ginger. Use a peeler to make a long strand of zest.
3. Peel the pears, leaving the stalks intact, and arrange in the casserole dish. Bring to the boil and allow to simmer for about 20 minutes (see tip). The pears are good once the point of a knife slips in easily.
4. Remove the pears from the pan and put to one side. Remove the lemon and orange zest and the ginger from the casserole and allow to thicken into a syrup for another 5 minutes.
5. Place a pear on a plate (you may like to arrange it like a fan) and add a little syrup according to your personal taste. Serve slightly warm with a scoop of ice cream or a dash of sour cream and a shortbread biscuit.
6. Share your On The Rocks moment with #Liefmans



**Liefmans**  
ON THE ROCKS  
**0.0**