

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



SANGRIA-POACHED APPLES AND PEARS

- 3 medium-size Chilean apples
- 3 medium-size Chilean pears
- 2 cups Chilean rosé wine
- 1/2 cup sugar
- 3 strips Chilean clementine or orange zest
- 3 strips lemon zest
- 2 Chilean clementines or oranges, peeled and sectioned

Peel and core apples and pears, cut into wedges.

In a saucepan, combine wine, sugar and zest; bring to a boil over high heat.

Reduce heat to medium-high; add apples; cook for 10 minutes. Add pears; cook until fruit is tender, about 5 minutes longer.

Transfer to a bowl; cool to room temperature. Gently stir clementine sections into fruit, cover and chill.

To serve: spoon fruit and liquid into dessert dishes. Top with ice cream or sorbet, if desired.

Makes 6 portions (about 5-1/2 cups)



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

