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INGREDIENTS

For 4 people

Spice coffee pears with milk foam

6 servings of ground espresso (equivalent to 6 espresso)
6 cardamom pods
1 cinnamon stick
3 cloves
125 g brown cane sugar
2 ripe pears, (160 g each)
200 ml whole milk

Bring the coffee to the boil with 1.2 liters of water, remove from the stove, let it steep for 5 minutes. Remove the cardamom seeds from the capsules and coarsely crush them in a mortar. Place in a small saucepan with the cinnamon, cloves and sugar. Carefully pour in the coffee and bring to the boil again. Peel the pears and remove its cores. Put whole pears in the coffee stock, cover and bring to the boil and poach over a mild heat for 10-15 minutes, depending on how ripe the pears are. Let the pears cool in the coffee stock, chill overnight, then remove the pears from the stock the next day. Pour the stock into a wide saucepan and boil down to 300 ml over high heat, then filter the stock through a sieve and continue to boil down to 150 ml like a syrup. Let the syrup cool down. Carefully halve the pears lengthways. Remove the core housing with a ball cutter. Heat milk in a saucepan, do not boil. Froth up with a milk frother or hand blender. Serve the pears with 2-3 tablespoons of coffee syrup and milk foam.

Wine recommendation

Cream sherry
10 Years Old Madeira Bual

Recipe according to: <http://www.essen-und-trinken.de/rezept/246947/gewuerzkaffee-birnen-mit-milchschaum.html>