



MARIMAR ESTATE

VINEYARDS & WINERY

Cordero con Peras

(Lamb with Caramelized Pears in a Pear Brandy Sauce)

Serves 8

8 small pears (~3 lb total), peeled and cored, leaving stems intact, whole
1/2 cup pear brandy or full-bodied brandy
3 pounds boneless lamb stew meat, cut into 1½ - 2 inch pieces
3/4 teaspoon salt
3/4 teaspoon freshly ground black pepper
About 5 tablespoons olive oil
2 medium onions, minced

6 large garlic cloves, minced
1/2 cup (3 ounces) pine nuts
1/2 cup dry white wine
2 bay leaves
1/2 cup sugar

Place pears in a large bowl and pour brandy over them, tossing gently. Cover and marinate at room temperature for at least 30 minutes.

To cook the meat: Season lamb with salt and pepper. In a large, lidded skillet, heat 4 tablespoons olive oil and, over high heat, sauté lamb briefly, in small batches, to sear in juices. Set lamb aside and defat pan. Add more oil to skillet (if necessary) and over low heat, sauté chopped onions and garlic until very soft, about 15-20 minutes. Add lamb, reserving its juices. Cover and cook over very low heat for 20 minutes. Set skillet aside.

To cook the pears: In a lidded, flameproof casserole large enough to hold the pears, sauté pine nuts with 1 tablespoon oil until golden. Add pears and their marinade, wine and bay leaves; stir gently. Bring to a boil and turn heat to very low. Cover and simmer for 20 minutes, or until pears are cooked through. Remove pears and keep them warm.

To assemble the dish: Add lamb sauce to the casserole, discard bay leaves, and stir to mix together. Reduce sauce over high heat until thickened to desired consistency. Taste for seasoning. Pour sauce over lamb and keep warm.

Right before serving (so the caramel does not melt): Caramelize sugar in a small pan, until it turns an amber color. Place warm pears tightly together on a baking sheet & pour caramel over pears. Arrange pears around the lamb and serve immediately.

Recipe from:

The Catalan Country Kitchen, page 89

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