

5PLUS5

FIVE INGREDIENTS +
FIVE MINUTES OF PREP!

Wine-Steamed Pears with Caramel

Ingredients:

- 2 cups sweet dessert wine
- ½ tsp. nutmeg
- 2 large pears, halved and cored
- ¼ cup premium caramel sauce
- Whipped cream, for garnish

Have on hand:

- Pinch of salt

Pour the wine into the inner pot of the Aroma® rice cooker and add the nutmeg. Place the pears, cut side down, in the steam tray and place the tray in the rice cooker. Steam/Cook for 12 minutes, or until the pears are tender. Place half of a pear on each dessert plate and drizzle with the caramel sauce. Toss a dollop of whipped cream over each serving if you're feeling especially generous.

Serves 4.

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