

Pears Belle Helene for 60

Ingredients:

60 pears, ripe but firm
7½ litres (30 cups) water
7½ kg (30cups) sugar
60ml (15 tsp) vanilla extract or 15 pods

2kg dark cooking chocolate
2 litres (8 cups) cream
160ml (8 tbspn) brandy

vanilla icecream to serve

Method:

Peel pears and simmer in sugar syrup with vanilla for about 40 mins
Cool them in the syrup
Make choc sauce by dissolving choc in cream over gentle heat.
Add brandy (optional)