



Burgundy Pears Brochette Suitable for celiacs

Ingredients:

Pears

2 or 3 units

Skewers

4 units.

Burgundy Wine

200 cc.

Sugar

2 tbsps

Cinnamon

1 unit

Zest of one lemon

Procedure

Peel the pears and cut them in 1.5cm. cubes or make small balls with the noisette spoon. Then, insert the pears in the skewers and soak them for 5 minutes in the wine mixed with sugar, the cinnamon and the lemon zest.

Place the brochette in the BroCheff and cook for 2 or 3 minutes.

