

# Poached papples in syrup

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Serves 4

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Perfect recipe for using papples. It's beautiful buttery tropical flavour makes it an ideal pear to poach. Delicious for breakfast or even a dessert.



## What you will need

- 4 x papples
- 2 cups of sugar
- 2 1/2 cups of water
- 2 cinnamon sticks
- 2 star anise
- 1 tsp of vanilla paste

## How to make it

- add sugar and water to a pot and put on high heat and wait for sugar to dissolve
- add in vanilla, star anise and vanilla paste to the pot and stir
- peel your papples (leave stem on) and drop them into the syrup and cook for 30 minutes until papples become soft.
- you can put the papples in a container and store in the fridge. Heat them up before serving

