

Roasted Honey Pears with Yoghurt from the Dairy Kitchen

Serves 2

INGREDIENTS

1/4 cup honey

1/2 cup water

2 pears - cut into eighths

1/4 cup raisins

1 cinnamon stick

400g vanilla yoghurt (or natural if you prefer)

2 tablespoons natural flaked almonds, toasted

METHOD

1. Combine honey and water in a small roasting pan. Add pears, raisins and cinnamon. Cover pan tightly with foil and roast at 200°C for 20 minutes. Remove foil and turn the pears. Roast, uncovered, for a further 10 minutes or until pears are caramelised and tender, basting with syrup during cooking.

3. Spoon yoghurt into serving bowls, top with warm pears and sprinkle almonds.

TIPS / HANDY HINTS

Apples make a wonderful substitute if pears are unavailable.

