

Chocolate stuffed baked pears with phyllo dough



JERNEJ KITCHEN

CHOCOLATE STUFFED BAKED PEARS WITH PHYLLO DOUGH

Chocolate stuffed baked pears with phyllo dough is one of those desserts that you just want more of. Incredibly tasty.

- serves
4
people
- preparation:
20
minutes
- bake:
30
minutes
- total time:
50
minutes

Phyllo dough

First prepare the phyllo dough. If you are using our recipe, simply click on the ingredient on the left and follow the instructions. You can also use store-bought phyllo dough. Cut the stretched phyllo dough on four pieces, each approx. 20 cm x 30 cm (8-inch x 12-inch). Gently brush each piece of phyllo dough with melted butter and sprinkle with sugar on both sides.

Phyllo dough

Place a piece of phyllo dough into a small baking pan (approx. 9 cm / 3.5 inch in diameter). Press into the base and edges of the pan. Fold and shape the overhanging pastry decoratively into the pan with your fingers to create some kind of croustades, waves, giving them height (as seen on the photo). Repeat the process until you are finished with all four pieces of the dough. Set aside until later.

Tip

Leaving the phyllo dough to rest in the pans will result in crispier and flakier baked dough.

Peel the pears and bake

Peel the pears and remove the core. Add wine and honey to a saucepan. Place over medium-high heat. Add the cloves and vanilla. Cook for about 5 minutes, so that the alcohol evaporates. Transfer the pears to a small baking dish, then pour the wine - honey mixture over the pears. Place in a preheated oven and bake for 15 minutes at 190 °C / 375 °F.

melt the chocolate and prepare the filling

Melt the chocolate and finely chop the almonds. Add 50 ml (1/4 cup) of lukewarm water and butter to the

melted chocolate. Stir well, then add the vanilla sauce and chopped almonds. Stir to combine. Place in the fridge for about 30 minutes or in a freezer for about 15 minutes for the chocolate to thicken. That way it will be easier to fill up the pears.

Leave the pears to cool

Remove the baked pears from the oven and set aside to cool. Raise the temperature of the oven to 220 Â°C / 430 Â°F.

Bake and serve

Fill each baked pear with the chocolate filling. Also spread a generous teaspoon of the chocolate filling on top of the phyllo dough in the center of the pan. Place the pear over the chocolate filling and place in the oven. Bake for 15 minutes at 220 Â°C / 430 Â°F. When our dessert is baked, remove from the oven and leave the pears to cool to room temperature, then serve them still warm with a generous drizzle of homemade [vanilla sauce](#). Enjoy.

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1 [Simple Phyllo \(Filo\) Dough](#)

1 tbsp melted butter

40 g sugar (1/3 cup)

4 pears (for example Williams pear)

50 ml white wine (1.5-oz)

80 g honey (1/4 cup)

2 cloves

1 tsp vanilla essence (or 1/2 empty vanilla pod)

100 g dark chocolate (5/8 cup) (60% - 70% cacao)

50 g peeled and finely chopped almonds (1/3 cup)

1 tbsp butter

3 tbsp [Easy Vanilla Sauce](#)

Tools and equipment

kitchen knife

[4x baking pan \(approx. 9 cm / 3.5 inch in diameter\)](#)

saucepan

small baking dish

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