



CREATION

Creating Wines of Distinction

Creation Chardonnay 2011

**Caramelized Pear filled with Cheese fondue,
served with Orange marmalade**

by Chef Duane Lewis from Grootbos Nature Reserve

Pear:

1 Pear
30ml Sherry
30ml Port wine
Nob of butter
1tablespoon brown Sugar

Cut the pear in half and hollow out the core deep enough to fill with the cheese fondue. In a hot pan add some olive oil. When smoking hot, add the pear half. Cook long enough till the pear's edges start to turn dark brown. Now quickly and carefully add the sherry and the port. (please be careful as there will be big flames coming out of the pan). Now add the sugar and the butter and keep on moving the pan to create a thick like syrup. Cook the pear till nicely caramelized.

Cheese fondue:

50g Chevin
50g mature Gruyere
50g Emmentaler cheese
1 clove peeled Garlic
100ml Chardonnay

Rub the garlic on the inside of a sauce pot (this adds the garlic flavor but not the pieces). Heat up the wine, once the wine is warmed up, add all the cheese that has been grated finely. Warm up very slowly and keep on stirring.

Orange marmelade:

2 sweet juice Oranges
1 cup castor Sugar
1 cup Water
3 strands Saffron
30ml Jack Daniels whiskey

Half oranges and cut in very thin slices across. Soak the orange slices in cold water over night to draw out most of the bitterness. In a pot add the orange, sugar, and water bring to boil then turn the heat down to very low, add the Jack Daniels and the saffron and cook till jam like consistency.

Completing:

Bake pear until nice and hot, pour the hot cheese fondue into the pear's core. Place pear on top of the warm marmalade and serve.

Serves 2