



Roasted Pear Sundaes with Balsamic-Caramel Sauce

TOTAL: 45 MIN

4 SERVINGS

High-quality balsamic vinegar is dense and complex, so a little goes a long way in this sweet-tangy caramel sauce, which is also great drizzled over fresh fruit.

1 cup sugar

3 tablespoons water

½ cup heavy cream

2 tablespoons aged balsamic vinegar

**2 large, firm but ripe Bartlett pears, cored
and cut into ¾-inch pieces**

2 tablespoons unsalted butter, melted

Pinch of kosher salt

¼ cup hazelnuts

1 pint vanilla ice cream

1. Preheat the oven to 425°. In a medium saucepan, combine the sugar and water. Boil over moderately high heat, without stirring, washing down any crystals that form on the side of the pan, until a deep amber caramel forms, 6 to 8 minutes. Remove from the heat and stir in the cream; the sauce will bubble up. Pour the caramel into a heatproof cup and let cool slightly. Stir in the balsamic vinegar; keep warm.

2. Heat a rimmed baking sheet in the oven. In a bowl, toss the pears with the melted butter and salt. Spread the pears on the hot baking sheet and roast, stirring once, until golden around the edges and tender, 15 minutes; transfer to a plate to cool.

3. Reduce the oven temperature to 350°. Spread the hazelnuts in a pie plate and toast for 7 minutes; transfer to a cutting board and coarsely chop.

4. Spoon the pears into bowls and top with vanilla ice cream. Pour the balsamic-caramel sauce on top, sprinkle with the hazelnuts and serve. —*Melissa Rubel*

