

Wine Poached Pear and Chocolate Strudel



A Kitchen Floor

Ingredients

- 2 c pears, peeled, cored and chopped
- 1 c dry red wine
- 1/2 inch piece ceylon cinnamon
- 1/2 inch piece Vietnamese cinnamon
- 1/2 c fruit sugar or fine sugar
- 1 1/2 oz dark chocolate, chopped
- 10 sheets phyllo dough, thawed
- cooking spray

Cooking Directions

1. Combine pears, wine and sugar and simmer until softened; about 30 minutes. Remove from pan, discard the cinnamon sticks and strain the pear mixture. Allow to cool to room temperature.
2. Preheat oven to 350.
3. Place one sheet of phyllo dough on a baking sheet covered in parchment paper or a silicone baking mat. Spray with cooking spray. Place a sheet of phyllo on top and coat with cooking spray. Continue layering the phyllo dough until all sheets have been used.
4. Spread the pear mixture down the center of the phyllo dough. Sprinkle with the chopped chocolate. Roll the dough and place seam side down on the baking sheet. Fold ends under on either end.
5. Spray the top with cooking spray and sprinkle with more fine sugar.
6. Bake at 350 for 20-30 minutes or until browned.
7. Remove from oven and allow to sit 5 minutes before serving with ice cream or whipped cream.