

Steamed Pear with Chocolate Sauce

Preparation time: 2 minutes

Cooking time: 3 minutes

Serves 1

- Ingredients
 - 1 large pear – peeled with stem intact
 - Lemon juice
 - 1 oz. chocolate
- Directions
 - Rub the pear with lemon juice to avoid discoloration
 - Place the pear in a medium Steamfast Bag and seal well
 - Place bag in microwave and cook on HIGH for 3 minutes
 - Allow bag to stand 30 seconds before handling
 - Carefully open bag and pour out content
 - Place 1oz chocolate in a small microwave safe dish and cook on HIGH for 30 second. Stir to finish melting chocolate
 - Drizzle over pear as a sauce

Variation: Try the same recipe with halved plums and serve with cream or ice cream