Vanilla Bean Pear Butter

Yield: 1 quart / 32 fl oz

Recipe by Ryli Vissers, Director of Culinary

NOTRE DAME
FAMILY WINES

Ingredients

- 3 lb ripe bartlett or anjou pears, peeled, cored, and diced
- 6 oz granulated sugar
- 2 oz light brown sugar
- 2 fl oz fresh lemon juice
- 4 fl oz apple cider
- 1 vanilla bean
- ½ tsp kosher salt
- ¼ tsp ground cinnamon
- ⅛ tsp freshly grated nutmeg

Pairs with 2025 Lucas and Lewellen Santa Maria Chardonnay

How to Make It

1. **Prepare vanilla**: Split the vanilla bean lengthwise and scrape out the seeds. Reserve both the seeds and pod.
2. **Start the pears:** Combine pears, granulated sugar, brown sugar, lemon juice, apple cider, vanilla seeds and pod, salt, cinnamon, and nutmeg in a heavy-bottom saucepan. Allow to sit for about 10–15 minutes to begin drawing moisture from the pears.
3. **Cook**: Bring to a gentle simmer over medium heat. Reduce to medium-low and cook uncovered for 30–40 minutes, stirring periodically, until the pears are completely tender and the liquid has reduced considerably.
4. **Purée**: Remove the vanilla pod. Blend with an immersion blender until completely smooth.
5. **Reduce**: Return to low heat and continue cooking for approximately 20–30 minutes, stirring frequently to prevent scorching. Reduce until thick, glossy, and spreadable. A spoon dragged across the bottom of the pan should leave a trail that slowly closes.
6. **Adjust**: Taste and adjust with additional lemon juice or salt if necessary. The finished butter should be pear-forward first, vanilla second, with restrained sweetness and acidity on the finish.
7. **Cool**: Transfer to a clean container and cool rapidly under refrigeration..Once chilled, verify the final volume and adjust to 1 quart if necessary.

