



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

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## Pear Dessert with Chocolate

Çikolatalı Armut Tatlısı



4 pears  
8 tbsp sugar  
1 pack bitter chocolate (3 oz)  
1 + 1/2 tbsp butter

- # Peel the pears and cut each of them into 2 pieces lengthwise. Remove the seed beds.
- # Sprinkle 1 tbsp sugar over each pear half and place the pear halves into a cooking bag. Close the bag and make a small cut to its upside.
- # Place the bag into the oven which is preheated to 390 F. Cook the pear halves for about 25 minutes.
- # Meanwhile put chocolate and butter into a sauce pot and melt them over very low heat by stirring constantly.
- # Place the cooked 2 halves into a plate to serve.
- # Pour the chocolate sauce all over the pear halves. Serve them cold.

**Note:** Chocolate hardens when it cools down. So, it is advised to divide it portions before.