Pears Belle Helene

Ingredients	Serves 4	Serves 60	Serves 70
Pears, ripe but firm	4	60	70
Water	500 ml (2 cups)	7 ½ kg (30 cups)	9 l (33 cups)
Sugar	500 g (30 cups)	7 ½ kg (30 cups)	9 kg (33 cups)
Vanilla extract / pods	4 ml (1tsp) / 1 pods	60 ml (15tsp) / 15 pods	70 ml (17tsp) / 17 pods
Dark cooking chocolate	125 g	1.5 kg	1.65 g
Cream	125 ml (½ cup)	1.5 l (6 cups)	1.65 l (7cups)
Brandy (optional)	10 ml (2 tsp)	150 ml (7tbsp)	165 ml (8tbsp)
Ice Cream to serve			

Method:

1. Peel pears and simmer in sugar, water and vanilla for about 40 mins.
2. Cool them in the syrup.
3. Make chocolate sauce by dissolving the chocolate in the cream over a gentle heat.
4. Add brandy to the sauce (optional).

Serve Pears with Ice Cream and chocolate sauce.