

## **Pear Yuzu Sauce**

Servings 12

2 tablespoons canola oil

½ shallot, diced

1 garlic clove, minced

1 teaspoon ginger puree

2 pears, peeled and diced

½ teaspoon salt

1 pinch of pepper

2 cups Yuzu purée

1/8 teaspoon salt

In a small heavy bottomed sauce pot heat the canola oil over medium heat Add in the shallot, garlic and ginger, season with the ½ teaspoon of salt, cook until soft.

Add the pears and cook for 5 minutes Add in the puree, salt pepper and simmer gently for 5 minutes or until pears are soft Purée for 2 minutes.

Great with pork, fish or chicken.