

Warm grilled steak salad, Feast-de-Renaissance Pears in Red Wine, Raspberry and Cinnamon and parmesan

Grill seasoned prime steak over coals till rare. Allow to rest. Slice and toss while still warm with slices of Pears in Red Wine Raspberry and Cinnamon, wild rocket, parmesan shavings, olive oil, a squeeze of lemon and 2 tsp pear syrup. Season well. Alternatively you can use Feast-de-Renaissance Spiced Plums in red wine in place of the pears. Pork meat cuts are particularly good in this instance.