



**WILLIAM K. NASSER, MD,
DINING A LA HEART 20TH ANNUAL FUNDRAISER**

WARM PEAR SOUP WITH CITRUS SORBET TRIO

2 pears, peeled and chopped
2 apples, peeled and chopped
1 cup fresh pineapple, diced
4 cups water
 $\frac{1}{2}$ cup sugar

1 each star anise or clove
8 oz. Lemon sorbet
8 oz. Mango sorbet
8 oz. Kiwi sorbet

Directions:

Combine diced fruit, water and sugar and bring to a boil. Remove from heat, add star anise or cloves, cover and steep for 30 minutes. Remove star anise or cloves and puree until smooth. Strain through a sieve. Return liquid to low heat and keep warm.

Serving directions:

Place $\frac{3}{4}$ cup of soup liquid in a bowl and place on a large plate. Using 3 large spoons, place 1 oz. of each sorbet in each spoon and fan out around soup bowl on plate.

Yield: 8 servings

Chef Phil Kromer, Renaissance Indianapolis North Hotel, 11925 North Meridian Street, Carmel 46032

Nutrition Information: 260 calories, 0 gm fat, 0 gm saturated fat, 0 gm trans fat, 10 mg cholesterol, 60 gm carbohydrate, 3 gm fiber, 8 gm protein, 5 mg sodium

**William K. Nasser, MD 20th Annual Dining A La Heart Fundraiser Event
to benefit THE REVIVING HEART PROGRAM**