



poached pears in red wine

A recipe by petra: www.cookseasonal.com/recipe/28

Preparation

1. Bring the red wine to boil with 250ml water. Add the cinnamon, lemon peel, ginger, cloves, en sugar to the pan. Add the pears, and let them simmer for 45 minutes.
2. Remove the pears from the pan and keep them warm. Meanwhile sieve the cooking liquid, then reheat it until it resembles syrup. Season to taste with sugar.

Serve the pears covered in the wine syrup.

Ingredients

- **sugar:** 50 gram
- **cloves:** 4
- **ginger:** 1 teaspoon
- **lemon peel:** 1 Piece
- **pears (for stewing):** 8
- **wine(red):** 500 ml
- **cinnamon:** 1 stick

Timing

- **Preparation time:** 15 minutes
- **Waiting time:** minutes
- **Cooking time:** 45 minutes