

STOOFPEERTJIES



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My ma het dit altyd met Christmas gemaak.

- 1 bottle red wine (I used 750ml chocoholic pinotage)
- Lemon zest (peel with potato peeler 4 slices of lemon skin)
- 4-5 hard pears (these brown pears are the best)
- 200 gram sugar
- 2 to 4 cinnamon sticks

In a medium pan/pot you bring the wine to the boil. Add cinnamon sticks, lemon peel and boil vir 2 minutes. Add the pears (peeled whole or sliced in 4 without core) and add the sugar.

Let it shimmer with the lid half on, on low heat for an hour. The pears will float so turn them gently now and then so they can soak up the juice on both sides.

Source and Photo: Tamara La Marca