



Recipe from: [My Catholic Tradition](#)

### **Juniper-scented Pears in Red Wine**

SERVES FOUR

2 tbsp juniper berries  
1/4 cup caster (superfine) sugar  
2 1/2 cups red wine  
4 large or 8 small firm pears, stalks intact  
1 tbsp toasted almonds, chopped  
1/2 cup whipped cream

Lightly crush the juniper berries using a pestle and mortar or with the end of a rolling pin.

Put the berries in a pan with the sugar and wine.

Heat gently until the sugar dissolves.

Meanwhile, peel the pears, leaving them whole.

Add them to the wine and heat until just simmering.

Cover the pan and cook gently for about 25 minutes, until the pears are tender.

Turn the pears once or twice to make sure they cook evenly.

Use a slotted spoon to remove the pears.

Boil the syrup hard for a few minutes, until it is slightly reduced and thickened.

If serving the pears hot, reheat them gently in the syrup, otherwise arrange them in a serving dish and spoon the syrup over.

Garnish with toasted almonds and whipped cream.