



Shopping list

- TAGO Dzwoneczki
- 2 pears
- 1 dry red wine
- 2 tablespoons of honey
- 3 star anises
- 2 cinnamon sticks
- 1 teaspoon of cloves
- 100 g of dark chocolate
- a pinch of chili powder

Winter Wine Pear

- Pour red wine into a pot. Add spices: anise, cinnamon, cloves and lemon zest. Peel pears and cut off bottom parts so they can stand flat.
- Put pears into wine for 25-30 minutes. Cook on a low heat.
- Blend TAGO Dzwoneczki.
- Melt chocolate with a double boiler. Add a pinch of chili powder.
- Take out hot pears from the pot of wine. Place pears on the blended TAGO Dzwoneczki. Drizzle everything with hot chocolate.
- Pour mulled wine into cups.

Bon appétit!

TAGO products used in the recipe



Ginger Bells