

More than 1 hour (plus chilling time)

Makes 8-10

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Ingredients

Glühwein jelly:

- 2 cups (500ml) red wine
- $\frac{3}{4}$ cup (150g) brown sugar
- 2 cups (350g) frozen red berries (we used strawberries and raspberries)
- 1 cup (250ml) clear cranberry juice
- 1 vanilla pod, halved
- 2 cloves
- 2 sticks cinnamon
- 4 cardamom pods, crushed
- Peel of 1 orange (or lemon works too)
- 9 gelatine leaves

Poached pears:

- 4-5 firm pears, peeled, cored and halved
- 1 stick cinnamon
- 2 cardamom pods, crushed
- Peel of 1 orange
- 750ml (1 bottle) red wine
- $\frac{1}{2}$ cup (100ml) sugar
- Water, to cover

For serving:

- 1 cup (250ml) cream, whisked until firm (sweetened with castor sugar, if you like)
- Pomegranate rubies, blackberries or cherries

Method

1. Simmer jelly ingredients (excluding gelatine) on low for 7-10 minutes.
2. Set aside to infuse for 20 minutes.
3. Pour through a fine mesh strainer to discard spices. Cool.
4. Soak gelatine in a bowl of cold water until completely soft.
5. Stir into jelly mixture, making sure it all dissolves. (If there are any grains, heat mixture lightly until just melted.)
6. Pour into 8-10 large glasses or 8cm ramekins.
7. Set for at least 3-4 hours, or overnight for the best result.
8. Combine poached pear ingredients in a deep pot and add water to ensure pears are submerged in liquid.
9. Cover the surface with baking paper.
10. Poach pears for 30-40 minutes on medium heat until soft and tender but still holding their shape. Allow to cool. (This can be done the day before but allow to come to room temperature for serving.)
11. Serve jelly topped with whipped cream, poached pears and fruit.

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