

Nut-Filled Pears Baked in Red Wine

Recipe By Leah Barzel



Cooking and Prep:  25
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Purim, Passover,

Tu-Bishvat

Diet: Vegan, Gluten Free,

Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (5)

Main ingredients

- 4 pears (preferably Spadona)
- 3 tablespoons chopped walnuts
- 1 teaspoon cane sugar
- cinnamon (optional)



1/2 cup Jeunesse Cabernet Sauvignon or other sweet red wine

Start Cooking

Make the Pears

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Slice each pear widthwise where it starts to narrow. Remove the seeds with a melon baller or teaspoon.
3. Combine the walnuts and sugar and cinnamon. Fill each pear cavity with this mixture. Place the pears open-faced in a baking pan. Pour the wine over them, and bake about 20 minutes. Chill well.
4. To serve, cover the bottom half of each pear with a top half, place on a dessert plate, and pour on the wine remaining in the pan. Serve with small forks.

Note:

These pears can be kept in the refrigerator up to four days.