Rooibos Poached Pears with Cinnamon

From the teas.co.uk wiki

Poaching pears in tea is an old trick that turns a few firm pears into a quietly elegant pudding. Rooibos is ideal for it: naturally sweet and woody, with no caffeine or bitterness to turn the syrup harsh, and a cinnamon stick alongside makes it warmly spiced. The pears take on a soft amber colour and a gentle fruitiness as they simmer. Serve them warm with cream, or chilled on their own.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Rooibos Poached Pears recipe. Canonical: https://teas.co.uk/recipes/rooibos/rooibos-poached-pears-3/*

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