Green Tea Poached Pears

From the teas.co.uk wiki

Green Tea Poached Pears use a strong, honeyed green tea as the poaching liquid, which gives the fruit a delicate, fragrant lift that heavier red-wine versions never manage. Lemon and a little ginger sharpen it, and the pears come out tender, glossy and gently scented.

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

Serves four and makes a light end to a meal or a centrepiece for afternoon tea. The tea pairs naturally with almond cake and dark chocolate, so a shaving of either alongside finishes the plate. Brew the green at 80C so the syrup tastes sweet rather than stewed.

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