

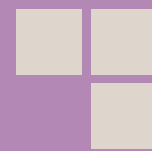


Hello February



withlovefromthetwins





ITS THE MONTH OF LOVE, PEOPLE!!!



In case nobody has told you yet, let us be the first to say, we love and appreciate you guys so so much.

Thank you for the constant support and encouragement. Hope you feel loved all month long, because you deserve it. We are sending you lots of love, light and hugs. This is a new month filled with endless possibilities. Hope you are excited about all the wonderful things coming your way.

We have plenty of “dinner for two” recipes for you to try out on our website. But we also have plenty of recipes for you to try out even if its just for you... We decided to keep to the Valentines’s theme and make this month’s recipe red and delicious.

This recipe is easy to make and it will definitely make you feel all the feels.



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ROOIBOS POACHED PEARS SERVED WITH LABNEH



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3 cups water
6-8 teabags Cranberry &
Wild Cherry Rooibos
1 cup red wine
1/2 cup honey
1/2 cup raisins
1 cinnamon stick
4 whole cloves
4 pears, peeled

In a large saucepan, on medium heat, place the water, teabags, wine, honey and spices.

Gently simmer for 5-7 minutes.

Place the peeled pears into the saucepan and simmer for 20-30 minutes or until Al denté.

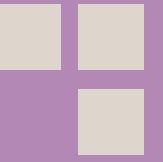
Serve on Labneh with the reduced syrup.

If you're don't have any labneh, you're more than welcome to serve the pears with plain, vanilla ice-cream or cream.

Enjoy.
X's and O's.

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