



Westons Herefordshire Country Perry

A medium still perry, crafted using old oak vats, allowing it to develop an exquisitely delicate, softly floral, character.

Air dried ham with pears poached in perry with perry syrup & walnuts

Ingredients

400g / 14oz good quality ham (Serrano, Bayonne or Parma)

4 pears, peeled

1 litre / 27fl oz of Westons Herefordshire Country Perry

50g / 2oz walnut halves

150g / 5oz caster sugar

1 cinnamon stick

2 cloves



Method

Poach the pears in perry, sugar and spices for approximately 15 minutes (see tip). Leave to cool in juice.

Remove the pears from the cooled liquid.

Sieve the juice and return to the pan. Turn heat up and cook until the juice has reduced to a thick syrup.

Place the walnuts in a low oven to warm through.

While walnuts are warming, arrange ham on 4 plates, cut and arrange the pears on top of the ham.

Sprinkle the warm walnuts over the pears and drizzle the syrup over the top.



Top tip:

The cooking time will depend on the ripeness of the pears, they will appear transparent when cooked.