Warm Pear, Ginger and Bay Cups

1500 ml finished hot drink; 6 portions of 250 ml | Active 20 min | Cook 20 min | Total 30 min

Ingredients

- 600 ml water for the infusion
- 35 g fresh ginger, washed and thinly sliced
- 0.5 g dried culinary bay leaves
- 750 ml pasteurized unsweetened pear juice
- 40 g honey
- 30 ml lemon juice
- Up to 250 ml hot water to bring the strained finished drink to 1500 ml

Set out

2 L saucepan with lid, Knife and digital scales, including 0.1 g resolution for bay, Fine sieve, 2 L heatproof measuring jug, Food thermometer, Heat-rated airpot of at least 1.6 L, Six heatproof 300 ml cups, Ice-packed cooler and shallow covered container for optional cold route

Allergens

No major US allergen identified in base ingredients. Check labels and substitutions.

Make it

1. Put 600 ml water, ginger and bay in the saucepan. Bring to a simmer, cover and simmer gently 10 minutes. Strain into the measuring jug, discarding ginger and bay; do not leave a bay leaf in a serving cup.

2. Return the strained infusion to the pan. Add pear juice and honey and heat, stirring, until the honey dissolves. Add lemon juice, then pour back into the jug. Add only enough of the reserve hot water to reach 1500 ml; gentle covered simmering should keep the amount within 250 ml.

3. Return all the measured drink to the pan and heat to at least 165°F (74°C). Prepare the airpot according to its hot-filling instructions, discarding any preheating water. Fill the airpot with the entire drink and close promptly. Confirm it holds the drink at 140°F (60°C) or hotter.

4. Serve six 250 ml portions in the heatproof cups. For the alternative chilled route, cool the finished drink in a shallow covered heatproof container in an ice-water bath for about 15 minutes, then refrigerate for at least 2 hours to 40°F (4°C) or colder. This adds about 135 minutes; reheat the required amount to 165°F (74°C) at the destination before hot holding.

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Bring it

Use the heat-rated airpot for the hot route and check the drink temperature before leaving and on arrival. For the chilled route, carry the sealed container in an ice-packed cooler and agree reheating in advance. Keep hot food at 140°F (60°C) or hotter; use 40°F (4°C) or colder for the stated chilled alternative. Count uncontrolled packing, transport and display together: no more than 2 hours, or 1 hour above 90°F (32°C).

Finish at the gathering

Hot route:ready to pour, six cups required. Cold route:the host needs a 2 L saucepan, hob and about 10 minutes to reheat to 165°F; then hold at 140°F or hotter if service waits.

Make it yours

Pour small warm cups at a winter board-game evening. For an all-year outdoor supper, the same fully chilled drink can be served cold under cold control; the recipe contains no alcohol.

Ingredient labels

No major allergen is intentionally added in this formula. Check juice and honey packaging and shared utensils; this is not a certified allergen-free drink. Honey is present.

A useful detail

The 30-minute hot route includes 10 minutes to measure and slice, 10 to simmer and about 10 to strain, mix, measure and heat the full drink. The chilled route takes at least 165 minutes overall and may take longer to reach 40°F. Final temperature controls packing; the airpot is not assumed to keep food safe by itself.

Another way

Use 750 ml pasteurized unsweetened apple juice instead of pear juice.

Use 20 g ginger for a gentler drink; the finished-volume water adjustment still brings the whole batch to 1500 ml.

Keep it well

Refrigerate promptly cooled drink at 40°F (4°C) or below for up to 2 days. Reheat only the amount being served to 165°F (74°C). Keep leftovers in a clean covered container; do not store the drink indefinitely in its serving airpot.