

Choko to Taste Like Pears

You'll need

- 3 chokoes, cored, peeled and quartered
- 3 cups sugar
- 1 cup water
- 1 lemon, juiced (also retain a sliver of lemon peel)

Optional: 1tbsp grated ginger instead of lemon

Method:

Combine water, sugar, lemon juice and peel in a saucepan and simmer until sugar has dissolved.

Simmer chokos till tender in a lemon and a slice of lemon peel.

Store the choko in syrup in a covered dish in the fridge; don't eat for at least 24 hours.