PEAR MOUSSE WITH BLACK CURRANT LIQUID CORE SERVED IN CHOCOLATE TART CASES

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Ambient storage
- Deep freeze stable
- One bowl preparation

🕐 35   🔥 hard

INGREDIENTS FOR 40 SERVINGS

FOR THE PEAR JELLY

180 g	Pear fruit puree
20 ml	Lemon juice
30 g	Sugar
4 g	Gelatine sheets à 3 g

FOR THE CHOCOLATE TARTS

110 g	Butter
110 g	Carma Chocolate Venezuela, 70%
180 g	Egg(s)
150 g	Powdered sugar
60 g	Flour
40 g	Chocolate tartlets 5 cm [9.3 g each]
10 g	Candied cocoa nibs, to decorate

FOR THE BLACK CURRANT CORE

200 g	Blackcurrant fruit puree
80 g	Powdered sugar

FOR THE PEAR MOUSSE

400 g	QimiQ Whip Pastry Cream, chilled
200 g	Pear fruit puree
50 ml	Lemon juice
80 g	Powdered sugar
150 ml	Whipping cream 36 % fat, whipped

METHOD

1. For the pear jelly: bring the pear puree, lemon juice and sugar to the boil. Add the soaked, soft gelatine and allow to cool.
2. For the chocolate tarts: melt the butter. Add the chocolate and allow to melt. Whisk the eggs and icing sugar until fluffy and fold into the butter mixture. Heat the butter-chocolate mixure up to 28°C and fold in the flour. Pour this mixture into the tart cases and bake at 160°C for 4 minutes. Allow to cool. Glaze with the pear jelly and allow to cool.
3. For the black currant core, blend the black currant puree and icing sugar. Pour into small moulds and freeze.
4. For the pear mousse: lightly whip the cold QimiQ Whip until completely smooth ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the pear puree, lemon juice and icing sugar and continue to whisk at top speed until the required volume has been achieved. Fold in the whipped cream and pour into silikon hemisphere moulds.
5. Place the frozen black currant core into the pear mousse and freeze. Airbursh the pear mousse ball with red cocoa butter to serve.