



CARAMELISED PEAR AND SOUR CREAM CAKE



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Prevents moisture migration, pastry remains fresh and dry for longer



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medium

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE PASTRY

150 g	Flour
1 tbsp	Cocoa powder
100 g	Butter, softened
1	Egg(s)
2 tbsp	Powdered sugar
2 tbsp	Water, chilled
	Butter, for the baking tin

FOR THE FILLING

250 g	QimiQ Classic Vanilla, unchilled
700 g	Pear(s), peeled, diced
60 g	Preserving sugar (optional)
4 cl	Pear brandy
200 g	Sour cream 15 % fat
3	Egg(s)
50 g	Sugar
	Lemon peel, finely grated
2 tbsp	Flour
2 tbsp	Sugar, to caramelize

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and allow to chill for approx. 30 minutes.
3. Roll the pastry out and use to line the base and approx. 3 cm high rim of a greased cake tin.
4. For the filling: bring the diced pear in preserving sugar and pear brandy (or water) to the boil and marinate for 5-6 minutes. Allow to cool.
5. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the sour cream, eggs, sugar, lemon zest and flour and mix well.
6. Arrange the soft pear on the pastry base and top with the QimiQ mixture.
7. Bake in the preheated oven for approx. 50 minutes (cover with tin foil if required). N.B: the filling may be soft after baking but will set when cold. Allow the cake to cool completely before portioning.
8. Sprinkle the cold cake with granulated sugar and caramelize with a mini blow torch, or under a hot grill.