



PEAR HELENE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Full taste with less fat content



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PEAR

250 ml Water
200 g Sugar
3 ea Vanilla bean
20 ml Lemon juice
10 Pear(s)

FOR THE CHOCOLATE TUILE

240 ml Water
120 g Glucose syrup
500 g Sugar
6 g Pectin
150 g Butter
30 g Cocoa powder
150 g Bittersweet chocolate

FOR THE CHOCOLATE CRUMBS

25 g QimiQ Cream Base
100 g Butter
45 g Sugar
120 g Wheat flour
40 g Cocoa powder

FOR THE VANILLA MOUSSE

300 g QimiQ Whip Pastry Cream, chilled
75 g Sugar
1 Egg(s)
2 Egg yolk(s)
1 Vanilla bean, pulp only
150 g Mascarpone

FOR THE CHOCOLATE MOUSSE

300 g QimiQ Whip Pastry Cream, chilled
60 g Sugar
2 Egg(s)
2 cl Orange liqueur, Cointreau
2 g Orange zest
150 g Mascarpone
300 g Dark chocolate (40-60 % cocoa), melted

FOR THE VANILLA ICE CREAM

100 g QimiQ Whip Pastry Cream, chilled
100 g QimiQ Whip Dessert Cream Vanilla
2 Egg yolk(s)
110 g Sugar
450 ml Whipping cream 36 % fat

1 Vanilla bean, pulp only

FOR THE CHOCOLATE SAUCE

250 g QimiQ Cream Base

250 ml Milk

300 g Bittersweet chocolate

30 g Cocoa powder

45 g Sugar

2 cl Pear brandy

METHOD

1. For the pears: bring the water to the boil with the sugar, vanilla pod and lemon juice. Peel the pears (do not core). Place the pears into the liquid, cover and simmer for approx. 30 minutes until soft. Allow to cool.
2. For the chocolate tuile: bring the water and the glucose to the boil. Add the sugar and pectin and continue to cook for approx. 2-3 minutes. Add the butter, cocoa powder and chocolate and continue to cook. Spread the mixture onto a silicon mat with a spatula and bake at 200° C for approx. 10 minutes.
3. Remove from the oven and cut out circles of 2,5 cm diameter (8 pieces per pear). Store dry.
4. For the chocolate crumbs: whisk the butter with the sugar until fluffy. Add the flour, QimiQ Cream Base and cocoa powder and mix well. Sprinkle the dough onto a baking sheet lined with parchment paper by rubbing between the fingers. Bake in a preheated oven at 160°C (convection) for approx. 12-15 minutes.
5. For the vanilla mousse: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the sugar, eggs, egg yolks and vanilla seeds from the vanilla pod and continue to whip until the required volume has been achieved. Add the mascarpone and mix well.
6. For the chocolate mousse: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the sugar, eggs, orange liqueur and orange peel and continue to whip until the required volume has been achieved. Add the mascarpone and mix well. Fold in the melted chocolate.
7. For the vanilla ice cream: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the QimiQ Whip Dessert Cream Vanilla (whisked smooth), egg yolks and sugar and continue to whip until the required volume has been achieved. Add the remaining ingredients and mix well. Fill the mixture into a pacojet beaker and freeze over night at -20°C.
8. For the chocolate sauce: place all the ingredients into a sauce pan and bring to the boil. Blend smooth and allow to cool.
9. To serve: core the pears with a ball cutter. Fill with the vanilla mousse and chocolate crumbs. Arrange the chocolate tulies on the pear in a spiral pattern. Pipe some chocolate mousse onto each tuile. Just before serving, add the vanilla ice cream and the chocolate sauce.