



# 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

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### FOR THE CHOCOLATE SAUCE

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**250 g** QimiQ Cream Base

**250 ml** Milk

**300 g** Bittersweet chocolate

**30 g** Cocoa powder

**45 g** Sugar

**2 cl** Pear brandy

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### 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 tuiles 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.