



CINNAMON CREME DE BEURRE WITH PEAR COMPOTE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Full taste with less fat content
- One bowl preparation
- Creamy consistency with rich cream cheese taste



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PEAR COMPOTE

| | |
|---------------|------------------|
| 60 g | QimiQ Cream Base |
| 400 ml | White wine |
| 3 g | Cinnamon rind |
| 3 g | Cardamom |
| 7 g | Star aniseed |
| 15 g | Vanilla bean |
| 2 g | Thyme, chopped |
| 30 g | Sugar |
| 30 g | Pear concentrate |
| 450 g | Pear(s), diced |

FOR THE CINNAMON CREME DE BEURRE

| | |
|--------------|----------------------------------|
| 340 g | QimiQ Whip Pastry Cream, chilled |
| 60 g | Butter, melted |
| 100 g | Pear fruit puree |
| 80 g | Sugar |
| 2 g | Seeds from vanilla pods |
| 1 g | Cinnamon, ground |

METHOD

1. For the pear compote: simmer the white wine with the spices.
2. Add the QimiQ Cream Base and the pear concentrate.
3. Add the diced pears and cook until tender. Allow to cool.
4. For the cinnamon Creme de Beurre: 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).
5. Slowly add the melted butter and mix well.
6. Add the remaining ingredients and continue to whip until the required volume has been achieved. Fill the creme de beurre into a piping bag.
7. Arrange the pear compote onto plates. Pipe the cinnamon creme de beurre on top and serve.