



# 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



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easy

## INGREDIENTS FOR 400 PORTIONS

### FOR THE PEAR

10 litre(s) Water

8 kg Sugar

120 ea Vanilla bean

800 ml Lemon juice

40 Pear(s)

### FOR THE CHOCOLATE TUILE

9.6 litre(s) Water

4.8 kg Glucose syrup

20 kg Sugar

240 g Pectin

6 kg Butter

30 g Cocoa powder

1.2 kg Bittersweet chocolate

### FOR THE CHOCOLATE CRUMBS

1 kg QimiQ Cream Base

4 kg Butter

1.8 kg Sugar

4.8 kg Wheat flour

1.6 kg Cocoa powder

### FOR THE VANILLA MOUSSE

12 kg QimiQ Whip Pastry Cream, chilled

3 kg Sugar

40 Egg(s)

80 Egg yolk(s)

40 Vanilla bean, pulp only

6 kg Mascarpone

### FOR THE CHOCOLATE MOUSSE

12 kg QimiQ Whip Pastry Cream, chilled

240 g Sugar

80 Egg(s)

80 cl Orange liqueur, Cointreau

80 g Orange zest

6 kg Mascarpone

12 kg Dark chocolate (40-60 % cocoa), melted

### FOR THE VANILLA ICE CREAM

4 kg QimiQ Whip Pastry Cream, chilled

4 kg QimiQ Whip Dessert Cream Vanilla

80 Egg yolk(s)

4.4 kg Sugar

1.8 kg Whipping cream 36 % fat

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**FOR THE CHOCOLATE SAUCE**

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**10 kg** QimiQ Cream Base

**10 litre(s)** Milk

**12 kg** Bittersweet chocolate

**1.2 kg** Cocoa powder

**1.8 kg** Sugar

**80 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). Put 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 to the boil with the glucose. 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 Sauce 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 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 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 until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the QimiQ 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.