



PEAR MOUSSE WITH BLACK CURRANT LIQUID CORE SERVED IN CHOCOLATE TART CASES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Ambient storage
- Freezer stable
- One bowl preparation



35



hard

INGREDIENTS FOR 40 SERVINGS

FOR THE PEAR JELLY

- 180 g Pear fruit puree
- 20 ml Lemon juice
- 30 g Sugar
- 4 g Gelatin sheets à 3 g

FOR THE CHOCOLATE TARTS

- 110 g Butter
- 110 g Carma Chocolate Venezuela, 70%
- 180 g Egg(s)
- 150 g Powdered sugar
- 60 g AP Flour
- 40 g Chocolate tartlets 5 cm [9.3 g each]
- 10 g Candied cocoa nibs, to decorate

FOR THE BLACK CURRANT CORE

- 200 g Blackcurrant fruit puree
- 80 g Powdered sugar

FOR THE PEAR MOUSSE

- 400 g QimiQ Whip, chilled
- 200 g Pear fruit puree
- 50 ml Lemon juice
- 80 g Powdered sugar
- 150 ml Whipping cream 36% fat, beaten

METHOD

1. For the pear jelly: bring the pear puree, lemon juice and sugar to a boil. Add the soaked, soft gelatin and allow to cool.
2. For the chocolate tarts: melt the butter. Add the chocolate and allow to melt. Whisk the eggs and powdered sugar until fluffy and fold into the butter mixture. Heat the butter-chocolate mixture up to 82° F and fold in the flour. Pour this mixture into the tart cases and bake at 320° F for 4 minutes. Allow to cool. Glaze with the pear jelly and allow to cool.
3. For the black currant core, blend the black currant puree and powdered sugar. Pour into small molds and freeze.
4. For the pear 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 pear puree, lemon juice and icing sugar and continue to whisk at top speed until the required volume has been achieved. Fold in the whipped cream and pour into silikon hemisphere molds.
5. Place the frozen black currant core into the pear mousse and freeze. Airbursh the pear mousse ball with red cocoa butter to serve.