CARAMELIZED PEAR AND SOUR CREAM CAKE

QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Reduces moisture migration

🕐 25   🔥 medium

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE PASTRY

150 g	AP Flour
1 tbsp	Cocoa powder
100 g	Butter, softened
1	Egg(s)
2 tbsp	Powdered sugar
2 tbsp	Water, chilled
	Butter, for the baking tin

FOR THE FILLING

250 g	QimiQ Sauce Base
700 g	Pear(s), peeled, diced
60 g	Preserving sugar (optional)
4 cl	Pear brandy
200 g	Sour cream 15 % fat
3	Egg(s)
50 g	Sugar
	Lemon peel, finely grated
1 package	Custard powder
2 tbsp	Sugar, to caramelize

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and chill for approx. 30 minutes.
3. Roll the pastry out and use to line the base and approx. 3 cm high rim of a greased spring form.
4. For the filling: bring the diced pear in preserving sugar and pear brandy (or water) to a boil and marinate for 5-6 minutes. Allow to cool.
5. Mix together the QimiQ Sauce Base, sour cream, eggs, sugar, lemon zest and custard powder.
6. Arrange the soft pear on the pastry base and top with the QimiQ mixture.
7. Bake in the preheated oven for approx. 40 minutes (cover with tin foil if required). N.B: the filling may be soft after baking but will set when cold. Allow the cake to cool completely before portioning.
8. Sprinkle the cold cake with granulated sugar and caramelize with a mini blow torch, or under a hot grill.