



# CARAMELIZED PEAR AND SOUR CREAM CAKE



## QimiQ BENEFITS

- Longer shelf life without loss of quality
- Prevents moisture migration, pastry remains fresh and dry for longer



25



medium

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE PASTRY

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

### FOR THE FILLING

<b>250 g</b>	QimiQ Classic Vanilla, room temperature
<b>700 g</b>	Pear(s), peeled, diced
<b>60 g</b>	Preserving sugar (optional)
<b>4 cl</b>	Pear brandy
<b>200 g</b>	Sour cream 15 % fat
<b>3</b>	Egg(s)
<b>50 g</b>	Sugar
	Lemon peel, finely grated
<b>2 tbsp</b>	AP Flour
<b>2 tbsp</b>	Sugar, to caramelize

## METHOD

1. Preheat an oven to 360 °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 cake tin.
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. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the sour cream, eggs, sugar, lemon zest and flour and mix well.
6. Arrange the soft pear on the pastry base and top with the QimiQ mixture.
7. Bake in the preheated oven for approx. 50 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.