



CINNAMON CREME DE BEURRE WITH PEAR COMPOTE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy 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 Sauce Base
400 ml	White wine
3 g	Cinnamon rind
3 g	Cardamom
7 g	Star aniseed
15 g	Vanilla pod(s)
2 g	Thyme, minced
30 g	Sugar
30 g	Pear concentrate
450 g	Pear(s), diced

FOR THE CINNAMON CREME DE BEURRE

340 g	QimiQ Whip, 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 Sauce 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 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.