



PEAR HELENE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy 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 pcs Vanilla pod(s)
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 Sauce 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, chilled
3 kg Sugar
40 Egg(s)
80 Egg yolk(s)
40 Vanilla pod(s), pulp only
6 kg Mascarpone

FOR THE CHOCOLATE MOUSSE

12 kg QimiQ Whip, chilled
240 g Sugar
80 Egg(s)
80 cl Orange liquor, 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, chilled
4 kg QimiQ Whip Vanilla
80 Egg yolk(s)
4.4 kg Sugar
1.8 kg Whipping cream 36% fat

40 Vanilla pod(s), pulp only

FOR THE CHOCOLATE SAUCE

10 kg QimiQ Sauce Base

10 litre(s) Milk

12 kg Bittersweet chocolate

1.2 kg Cocoa powder

1.8 kg Sugar

80 cl Pear brandy

METHOD

1. For the pears: bring the water to a 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 a 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.