Pear tree trunk

Autumn Inspiration Recipe



Recipe

Caramel & fleur de sel cream mix

Caster sugar	250g
Clarified liquid butter	90g
UHT cream 35%	490g
Glucose	30g
Sinfonia Cioccolato Fondente 68% - IRCA Since 1919	240g
Fleur de sel	2g
Totaal	**1102g**

Caramel & fleur de sel cream mix

Use the sugar to make a dry caramel, then deglaze it with the cream, fleur de sel and hot glucose. Let the temperature fall to 165-180°F (75-80°C), then gradually pour the mixture onto the melted chocolate and use a spatula to create an emulsion.

Immediately mix using an electric mixer to make a perfect emulsion. At 105°F (40°C), add the liquid butter and mix in the electric mixer again.

Leave to stiffen in the refrigerator.

Pine nut & caramel praline frosting

UHT cream 35%	130g
Glucose DE 38/40	67g
Powdered gelatin - 220 Bloom	7g
Water for the gelatin	35g
Caster sugar	45g
Pine nut 50% paste	270g
Neutral gel	400g
Water	45g
Totaal	**999g**

Pine nut & caramel praline frosting

Heat the cream with the glucose and the rehydrated gelatin.

Use the sugar to make a caramel, then deglaze with the cream.

Gradually pour the results onto the pinenut paste.

Immediately mix using an electric mixer to make a perfect emulsion. Finish off by adding the neutral gel, which you have heated in advance with the water until

it starts to simmer. Mix in the electric mixer again.

Use at 85-105°F (30-40°C).

Candied pinenuts

Salted pinenuts	150g
Caster sugar	75g
Water	25g
Fleur de sel	1g
Totaal	**251g**

Candied pinenuts

Cook the sugar and water at 240°F (115°C).

Add the pinenuts and fleur de sel to the sugar syrup.

Break the mixture up into pieces and leave to chill on a tray.

Fleur de sel praline crunch

Pine nut 50% paste	220g
Sinfonia Cioccolato al Latte 38% - IRCA Since 1919	170g
Feuilletine	330g
Fleur de sel	4g
Totaal	**724g**

Fleur de sel praline crunch

Mix together the melted chocolate, pinenut paste, feuilletine and fleur de sel.

Chocolate spray mix

Sinfonia Cioccolato Fondente 68% - IRCA Since 1919	220g
Cocoa butter	170g
Totaal	**390g**

Chocolate spray mix

Melt the ingredients together. Use the mixture at 105-115°F (40-45°C) so it sprays effectively.

Crème anglaise

UHT cream 35%	160g
Whole UHT milk	160g
Egg yolks	65g
Caster sugar	35g
Totaal	**420g**

Crème anglaise

Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination (without blanching).

Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon. Strain and use immediately or quickly cool and use later.

Milk chocolate crème anglaise-style mousse

Crème anglaise	370g
Sinfonia Cioccolato al Latte 38% - IRCA Since 1919	640g
UHT cream 35%	550g
Totaal	**1560g**

Milk chocolate crème anglaise-style mousse

If necessary, add rehydrated gelatin to the warm, strained crème anglaise. Slowly pour over the melted chocolate.

Immediately mix using an electric mixer to make a perfect emulsion. Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse. Once the mixture is smooth, check the temperature is at 100-105°F (38-40°C) and add the remaining frothy whipped cream.

Pear compote

Caster sugar	20g
NH pectin	4g
Pear William pulp	200g
Caster sugar	40g
Pear	250g
Totaal	**514g**

Pear compote

Mix the smaller quantity of sugar with the pectin. Bring the pear pulp to a boilwith the remaining sugar.Add the pectin/sugar mixture and bring briefly to a boil once again. Pour into a container. When the temperature has fallen to 50°C (122°F), add the cubed fresh pear mixedwith the lemon juice.Set aside in the refrigerator.

Joconde / Almond cinnamon

Whole egg	135g
Sugar	95g
Almond powder	95g
Patent flour	30g
Butter	18g
Egg white	80g
Sugar	20g
Cinnamon powder	2g
Totaal	**475g**

Joconde / Almond cinnamon

Beat the egg, the smallest part of the sugar and the almond powder.

Sift the flour and cinnamon powder. Heat butter to 35°C. Store protein

with sugar. Mix all airy components. Fold the dry ingredients into the

above. Add butter, stencil and fry.

Assembly, layout and finishing

We start by baking the almond joconde. After baking we cut out rounds of 14 cm. The praline crunch is spread over it. Then prepare the pear compote, which is placed on top. This is followed by the caramel fleur mix and the pinenut & caramel frosting. Freeze this interior. Start preparing the mousse, pour it into the desired shape and place the interior in it. Freeze this and finish it with the chocolate spray mix after freezing.

Enjoy this exciting recipe.

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