

Côté



Desserts

Pear and caramel mousse cake



Vanilla sponge

5 egg yolks
4 eggs
225g / 7.9oz egg whites
25g / 0.8oz caster sugar
140g / 4.9oz wheat flour
2g/0.07oz vanilla flavor

Preheat the oven to 230°C/446°F/Gas 8. Beat the egg whites with the sugar until peaks form (meringue). Beat the egg yolks, the eggs and the vanilla flavor, then add the flour. Fold into the meringue. Pour into a baking sheet covered with buttered baking parchment. Bake for 8 minutes. Soak the biscuit in the syrup brought to a boil.

Gelified pear purée

300g/10.6oz pear halves in light syrup
20g/0.7oz caster sugar
2 sheets of gelatin
1 pear in syrup cut in dices

Heat the pear purée and the sugar. Add the hydrated gelatin. Mix well and add the pear dices. Pour into a 18cm/7in ring mould and freeze.

Caramel mousse

112g / 4.4oz caster sugar
250g / 8.8oz whipping cream 30% fat
12g / 0.4oz caster sugar
4 egg yolks
3 sheets of gelatin
25g / 0.8oz water
75g / 2.6oz caster sugar
50g / 1.8oz egg whites
250g / 8.8oz whipping cream 30% fat

Bring the cream to a boil. Make a caramel and gradually add the cream. Bring to a boil and cook until the sugar is completely melted. Beat the egg yolks with 12g/0.4oz of sugar until fluffy, then cook with the caramel cream up to 83°C-85°C /182°F. Set aside then add the hydrated gelatin. Make an italian meringue with the egg whites, water and sugar. Add to the mixture then add the whipped cream. Freeze.

Caramel glaze

330g / 11.6oz whipping cream 30% fat
150g / 5.3oz caster sugar
2 sheets of gelatin

Bring the cream to a boil. Make a caramel and gradually add the cream. Bring to a boil and cook until the sugar is completely melted. Set aside, add the hydrated gelatin. Pass through a sieve then let it cool. Glaze at 30°C/86°F.