



PEARS IN PAIR

Recipes

Vanilla Cone

150 g	fresh milk
110 g	cake flour
60 g	sugar
40 g	almond powder
15 g	cocoa butter
	drops of vanilla essence
	pinch of salt
	pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when baked and still warm.

Pear Mousse

105 g	egg whites
45 g	sugar
6 g	soaked gelatin leaves
120 g	pear puree
210 g	whipped cream

Whip the egg whites and sugar until firm. Warm the pear puree and soaked gelatin leaves until dissolved. Fold into the whipped egg whites then add the whipped cream.

Dried Pear Slices

Slice a fresh pear and lay out on a silpat mat or a non stick baking tray. Bake for 5 hours at 80°C. Dust with sugar just before removing from the oven.

Decoration

Pulled sugar.

