



# CHEF AWARDS

## POIRE ÉLÉMENTAIRE

RECIPÉ



## INGREDIENTS

# POIRE ÉLÉMENTAIRE

FOR 5 SERVINGS

### Poached pear

- 300ml pear cider
- 1 vanilla pod
- 2 bay leaf
- ½ lemon
- 6 conference pears

### Chocolate genoise

- 7 eggs
- 175gr sugar
- 80gr cocoa powder

### Chocolate ganache

- 470 ml cream
- 165gr Milk chocolate
- 267gr dark chocolate
- 47gr dry butter

### Pear Chantilly

- 180ml cream
- 120gr pear puree
- 150 milk chocolate

### Pear vinegar gel

- 230gr pear puree
- 8gr agar agar
- 10gr sugar
- 9gr vinegar

### Absolu crystal glaze

- 200gr absolu crystal
- 15ml pear poaching liquid

### Yoghurt whipped cream

- 300gr thick set yoghurt
- 50 gr whipping cream
- 1 vanilla bean



## METHOD

# POIRE ÉLÉMENTAIRE

FOR 5 SERVINGS

- **Poached pear**
  - **300ml pear cider**
  - **1 vanilla pod**
  - **2 bay leaf**
  - **½ lemon**
  - **6 conference pears**

1. Peel pears, shape and keep trimmings.
2. Use the skin to infuse into the poaching liquid.
3. Mix all ingredients for the poaching liquid and heat.
4. Place pears and poach until cooked.

- **Chocolate genoise**
  - **7 eggs**
  - **175gr sugar**
  - **80gr cocoa powder**

1. Separate eggs and whip egg whites with sugar until a stiff meringue has formed.
2. Add yolks and cocoa powder and fold through.
3. Spread into a frame and bake at 170 C until cooked and springy.

- **Chocolate ganache**
  - **470 ml cream**
  - **165gr Milk chocolate**
  - **267gr dark chocolate**
  - **47gr dry butter**

1. Boil cream, pour over chocolate and butter and blend with bamix.
2. Pour onto the genoise in the frame.

## METHOD

# POIRE ÉLÉMENTAIRE

FOR 5 SERVINGS

- **Pear Chantilly**

- **180ml cream**
- **120gr pear puree**
- **150 milk chocolate**

1. Make a puree from the pear trimmings by boiling them in water until soft, then blend until smooth.
2. Boil puree and cream together, pour over milk chocolate and blend.
3. Let it completely cool before whipping.

- **Pear vinegar gel**

- **230gr pear puree**
- **8gr agar agar**
- **10gr sugar**
- **9gr vinegar**

1. Use the made pear puree.
2. Boil it and add the agar agar mixed with sugar.
3. Re boil then set in the fridge.
4. Once firm, use hand blender to blitz and add the vinegar lastly.

- **Yoghurt whipped cream**

- **300gr thick set yoghurt**
- **50 gr whipping cream**
- **1 vanilla bean**

1. Mix yoghurt, cream and vanilla pod.
2. Whip until light in texture.

## METHOD

# POIRE ÉLÉMENTAIRE

FOR 5 SERVINGS

- **Absolu crystal glaze**
  - **200gr absolu crystal**
  - **15ml pear poaching liquid**

1. Warm the Absolu, add a little poaching liquid to loosen it, then use it to glaze.

## PLATING

1. Plate the chocolate genoise.
2. Add the poached pear, then finish with the chocolate ganache, the pear vinegar gel and the yoghurt whipped cream.