

# Recipe

## Pear & Almond Swirl

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## Recipe Pear & Almond Swirl

By Yann Brys

Makes 50 pieces

Pear puree  
Les vergers Boiron

Quince puree  
Les vergers Boiron



## TROCADERO ALMOND SPONGE

Equal parts icing sugar and raw almond powder .....	718 g
Starch .....	50 g
Egg whites .....	238 g
Egg yolks .....	157 g
Melted butter .....	274 g
Egg whites .....	238 g
Caster sugar .....	133 g

Mix the icing sugar/almond powder mixture with the starch, add 1 lot of egg whites and the yolks.  
Whisk the 2nd lot of egg whites with the caster sugar and fold into the previous mixture.  
Add the melted butter, roll out to 1200 g thick and bake at 165°C for approx. 12 mins.

## ALMOND CREMEUX

Single cream .....	310 g
Milk .....	312 g
Egg yolks .....	110 g
Gelatin powder .....	6 g
Water .....	36 g
Blond chocolate .....	220 g
White chocolate .....	167 g
Roasted almond puree .....	93 g

Heat the cream and milk without boiling and add the egg yolks.  
Cook at 82°C, add the soaked gelatin and pour over the chocolates and the almond puree.  
Mix, cool to 30°C and pour over a sheet of sponge to a thickness of 1150 g.  
Freeze and cut into 4x4 cm squares.

## PEAR COMPOTE

<b>Pear puree</b> Les vergers Boiron .....	800 g
<b>Quince puree</b> Les vergers Boiron .....	60 g
Vanilla .....	3 pods
Caster sugar .....	64 g
Pectin 325NH95 .....	14 g
Williamine pear liquor .....	16 g

Heat the purees together, add the sugar and pectin, bring to the boil and cool to 4°C.  
Mix and mold into "4 cm mini stone Silikomart molds" at 15 g per piece.

## ALMOND CRISP

Almond crumble (4 x 25%) .....	310 g
Chopped toasted almonds .....	312 g
Feuilletine .....	110 g
46% milk chocolate .....	6 g
Macadamia praline .....	36 g
Cacao butter .....	220 g
Sea salt .....	167 g

Crush any large pieces of the crumble and add the almonds, sea salt and feuilletine.  
Add the praline and the chocolate melted with cocoa butter at 40°C.  
Spread to 33 g thick per 7 cm pallet and press down.  
Set aside at -20°C.

## ALMOND PRALINE MOUSSE

Single cream .....	193 g
Multiflower honey .....	42 g
Gelatin powder .....	6 g
Water .....	42 g
Almond praline .....	148 g
Roasted almond puree .....	110 g
Single cream .....	788 g

Heat 387 g of the cream with the honey.  
Add the soaked gelatin and pour over the praline and almond puree.  
Mix and cool to 26°C.  
Fold in the whipped cream.  
Fill a 7 cm pallet mold with 25 g of the mixture and add the filling.  
Smooth, remove the crisps from the molds and add.

## PEAR WHIPPED CREAM

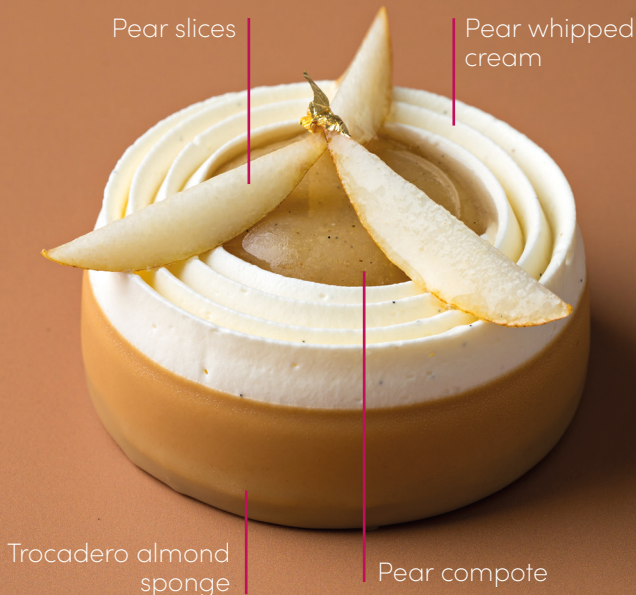
<b>Pear puree</b>	
<b>Les vergers Boiron</b> .....	250 g
Inverted sugar .....	40 g
Vanilla .....	1 pod
Tonka bean .....	1/2 pc
White chocolate .....	170 g
Single cream .....	425 g
Mascarpone .....	375 g
Williamine liqueur .....	5 g

Heat the puree with the inverted sugar, vanilla and Tonka bean, and add the liqueur.  
Pour over the couverture and mix.  
Add the cream, mix and stir in the mascarpone.  
Set aside for 24 hours at 4°C.  
Whisk lightly.

## VANILLA GLAZE

Neutral glaze .....	1000 g
Water .....	100 g
Glucose .....	100 g
Vanilla .....	1 pod

Heat the ingredients together and spray with the pear compote.



## Finishing touch

3 pear slices.

# Let's cultivate fruit excellence

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