

VEGAN MIGNON PEAR AND CHOCOLATE

Intermediate level

A delicious plant-based layered dessert, made with soft cocoa biscuit, filled with pear filling and light dark chocolate cream. Finished with a shiny extra dark glaze and cut into elegant squares.



RECIPE CREATED BY:

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Pastry Chef

VEGAN BISCUIT

VEGAN BISCUIT	1000g
water	580g
CACAO IN POLVERE	60g
FRUTTIDOR PERA	qb

- Whip the VEGAN BISCUIT mix, cocoa powder, and water in a stand mixer with a whisk attachment at high speed for 3 minutes.
- Spread the batter onto a baking tray and bake at 190°C for about 12-13 minutes.
- Let cool, then place the biscuit inside a stainless steel frame and spread a thin layer of blended FRUTTIDOR PERA over the surface.

CHOCOLATE CREAM

VEGAN CREAM	130g
Plant based milk	370g
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	120g
liquid cream	580g
MIRROR EXTRA DARK CHOCOLATE	qb

- Prepare the light cream by whisking the VEGAN CREAM with the rice drink, then let rest for 10 minutes.
- Stir again, warm the cream to 30°C, and add the melted SINFONIA FONDENTE 68%.
- Lighten the mixture by folding in the plant-based cream whipped to a soft, creamy texture.
- Spread a layer of light cream over the FRUTTIDOR, place a second layer of biscuit, and repeat the layering.
- Stabilize in a blast freezer at negative temperature.

FINAL COMPOSITION

Glaze with MIRROR EXTRA DARK and cut into 3 x 3 cm squares.

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Extraordinary made simple.