



Composition & Decoration

Roll the dough for shortcrust to 2.25 mm. Put the dough in the ring and decorate the borders like a pie. Pipe frangipane in base and top with the caramelized pears. Bake in oven at 190°C for 30 min.

Mix the same amount of soufflée custard cream and soufflée meringue together and pipe on top of the cake. Put the cake back in the oven to grill the top. Top temperature from the oven: 220 °C, bottom 160 °C.

Ingredients

Shortcrust	g
Flour	400
Mimetic Incorporation*	300
Salt	8
Water	120

Chocolate Frangipane	g
Mimetic Incorporation *	200
Sugar	100
Almond flour	125
Eggs	100
Milk	125
Flour	175
Belcolade Selection Milk *	200

Pears with Deli Caramel	g
Dices of fresh pears	200
Deli Caramel *	50
Sliced almonds	40

Soufflée Meringue	g
Ovablanca *	200
Water	100

Soufflée Custard Cream	g
Ovablanca *	200
Water	100
Classic Apricot *	6

Working method

Shortcrust

Cut dices from the **Mimetic Incorporation** and mix with salt and flour. When you obtain a sandy texture, add the water. Mix briefly and store in the fridge. Make sure the ingredients are cold.

Chocolate Frangipane

Cream the **Mimetic Incorporation** with the sugar. Add the eggs, milk and flour in two portions. Fold in the melted **Belcolade Selection Milk** at 30 °C.

Chocolate Frangipane

Stove in a pan the dices of fresh pears, add the **Deli Caramel** and the sliced almonds.

Soufflée Meringue

Whip the two ingredients until you have a firm texture.

Soufflée Custard Creme

Put the two ingredients together and mix with the whisk for 4 min. medium speed. Add the **Classic Apricot**.

* Puratos product