



PEAR & CINNAMON FLOWER POT

SINGLE-PORTION WITH PUFF PASTRY, CINNAMON MOUSSE AND POACHED PEAR IN A CHOCOLATE-MADE POT

DIFFICULTY LEVEL



CINNAMON MOUSSE

INGREDIENTS

LIQUID CREAM	g 500
LILLY NEUTRO	g 100
MILK	g 100
JOYPASTE CANNELLA	g 40

PREPARATION

In a planetary mixer, whip all ingredients together with a whisk, until soft peaks form.

Pour the mousse in a pastry bag fitted with a round plain tip.

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA	g 1000
WATER	g 450
FRUTTIDOR PERA	To Taste

PREPARATION

Knead for 5-10 minutes until you obtain a smooth, velvety dough.

Allow the dough to rest for 1 hour in the fridge.

Roll out the dough into a 1-2cm thick rectangle.

Laminate the dough with a book of 700g of butter as described below.

Remove the butter from the fridge 2 hours before using it.

Place the 700g of butter onto one half of the dough, fold the dough in half to cover the butter and seal the edges.

Roll out in order to shape the dough into a 2cm thick rectangle and make a 3-layer fold, then roll out again and make a 4-layer fold.

Cover the dough with a plastic sheet to avoid drying and let it rest in the fridge for 1 hour at least.

Repeat both folds (3-layers fold, then 4-layers fold), then cover the dough with a plastic sheet

again and allow the dough to rest in the fridge for one more hour.

Roll out to 2-4 mm and spread a thin layer of FRUTTIDOR PERA (pear) over the dough, fold in half and roll again to 2-4mm.

Cut into small rounds and bake between 2 silicone mats at 180°C until golden brown.

If desired dust with confectioners' sugar while baking to caramelize the puff pastry.

HAZELNUT FLORENTINE

INGREDIENTS

FLOMIX	g 600
GRANELLA DI NOCCIOLA	g 300

PREPARATION

Blend the ingredients together and cast on a parchment paper lined baking tray.

Bake at 180°C for 7-10 minutes or until golden brown.

While still warm, cut into rings using two round cutters of different size.

Let cool at room temperature.

POACHED PEAR

INGREDIENTS

CABERNET RED WINE	g 700
RAW SUGAR	g 150
JOYPASTE CANNELLA	g 20
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5
SMALL FRESH PEARS	6-8

PREPARATION

Peel the pears leaving the stem intact.

Bring wine, sugar and the two JOYPASTEs to a boil, then reduce the heat to a simmer.

Add the pears to the liquid and simmer until pears are tender.

During the cooking time, turn pears every 5 minutes to obtain a consistent color.

Remove from the heat and allow pears to cool in their liquid.

Reserve in fridge until ready to use.

FINISHING

INGREDIENTS

DELICRISP

To Taste

PREPARATION

Use DELICRISP in the final composition step, as described below.

FINAL COMPOSITION

Remove a pear from the poaching liquid and dry.

Place a disc of puff pastry in the bottom of the DOBLA FLOWER POT and top with a layer of cinnamon mousse.

Repeat layering steps until the mousse reaches the top of the flower pot.

Sprinkle top layer of mousse with DELICRISP and place a florentine ring on top of the mousse.

Gently press a pear into the center of the ring and finish with DOBLA STAR ANICE and DOBLA CHOCOLATE HAZELNUT IN SHELL