Williams Pear Shaped Dessert

Williams Pear Mousse, Bosc & Bartlett Pear Jelly, Chocolate Shell & Mirror Glaze.

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THE REAL DEAL COOKING CHANNEL

Williams Pear Shaped Dessert Recipe.

This recipe is inspired by Cedric Grolet, a French luxury patissier from the Meurice (Alain Ducasse) Palace in Paris.

Makes 10 / 12 Pears / Make 3 days ahead.

This dessert is glazed twice, the first layer is based on a melted mixture of 50% chocolate and 50% cocoa butter; it will give a thin and crusty outer shell while the second glaze gives a glossy finish. Food coloring can be added according the theme of the fruit in both glazes. A naturel one (turmeric) is added into the mirror glaze to resemble a pear.

Note that this recipe requires high quality ingredients and special silicone molds available online. For the molds and utencils go to www.brunoskitchen.net bruno's store. Some ingredients such as high quality chocolate and cocoa butter can be found in your bakery next door as well!..

Williams & Bosc Pear Jelly Inserts

*Pear Jelly

1.2 cups (300g) pear juice
2 Tbsp (20g) sugar
4 grams agar-agar
1 Tbsp (10g) lemon juice.

Inserts

7 ounces (200g) Bosc or Conference pears or equivalent, peeled and cubed
1/2 Tbsp (7ml) olive oil
2 Tbsp (30g) powdered sugar.
7 ounces (200g) Williams / Bartlett pears, peeled and cubed
1.2 Tbsp (25g) lemon juice.
*11 ounces (330g) pear jelly, chilled and blended
10 ea. (≈1g) juniper berries, finely crushed.

Method

For the pear jelly, heat up pear juice. Mix together the sugar and agar-agar and sprinkle over the hot pear juice whisking swiftly and boil. Remove from the heat and add lemon juice. Chill completely. Meanwhile, peel, core and cube pears (separating Bosc from Williams/Bartlett). Mix Williams pear cubes with lemon juice and set aside. In a hot frying pan, sautee Bosc pears with olive oil and sugar on high heat for about 3 to 4 min. Transfer into a large bowl to combine with the Williams pear cubes. With an immersion blender, smooth out the chilled pear jelly, add crushed juniper berries; blend. Fold jelly in the pear cubes mixture. Scoop out and fill the mini demi-sphere silicone mold (1Tbsp/15g) and freeze completely. Unmold mini-half spheres (wear disposable gloves), seal them by two forming a one ounce (30g) insert; keep frozen.

Pear Mousse / Ganache Monté
1.4lb. (650g) Williams pear flesh only, (skin and core removed) / or use professional grade frozen pear puree
1 Tbsp (15g) lemon juice
20 ea. (2g) juniper berries, crushed
7 ounces (120g) cocoa butter*
7 ounces (120g) white chocolate*
0.2 ounce (6g) gelatin sheets, softened
4 grams Xanthan gum (thickener)
7 ounces (200g) heavy cream, chilled
7 ounces (200g) mascarpone or sour cream.

*Couverture chocolate is a very high-quality chocolate that contains a higher percentage of cocoa butter than baking or eating chocolate. In addition to taste better, it is also much easier to work with.

Method

Soak gelatin sheets in cold water for about 5 minutes or until softened; drain and set aside. Meanwhile, heat up cocoa butter over direct heat or microwave (cocoa butter can be boiled) and pour over white chocolate; mix well and set aside. Puree pear with lemon juice and bring to boil; remove from heat, add juniper berries and the cocoa butter-white chocolate melted mixture and blend. Add gelatin and xanthan and blend. Add heavy cream and mascarpone and give a good emulsion. Refrigerate for 12 hours. Beat chilled pear ganache until soft peaks and pipe out.

Pear Shaped Dessert Assembly*

Fill each apple shaped mold half way through with the whipped pear ganache and place a frozen pear jelly insert in the center. The apple jelly inserts must not touch the bottom of the mold. Fill up each cavity with remaining mousse pressing the mousse inside to avoid any possible gaps left between the insert and the edges of the mold. Freeze for 12 hours. Refrigerate remaining pear mousse. Unmold fruit and flip (curved side down) and pipe out a little head on each. Freeze for a few hours or until it has hardened. Wearing gloves, smooth out each fruit with your hands to resemble a pear and put it back in the freezer. Make another batch with leftover mousse.

White Chocolate Coating Glaze (Flocage / Enrobage)

Flocage chocolate glaze is largely used in the patisserie world. It is pulverized on frozen cakes to create a velvet effect or use as is to create a thin shell.
8 ounce (250g) white chocolate couverture
8 ounce (250g) cocoa butter. Food coloring can be added: use preferably powder liposoluble yellow food coloring.

Method: Melt cocoa butter first and mix in white chocolate, blend and pass through a sieve. Use at 113ºF (45ºC). Store at room temperature or in a warm area if uses every day.

White Chocolate Mirror Glaze
0.6 cup (150g) water
10 ounces (300g) sugar
10 ounces (300g) corn syrup or glucose
0.8 cup (200g) condensed milk
1/2 tsp (2g) vanilla powder or paste
0.7 ounces (21g) gelatin sheets
11 ounces (330g) white chocolate couverture disks or chopped into small pieces
≈ 2 tsp (5g) organic ground turmeric or yellow food coloring. Use preferably powder hidrosoluble food coloring.

Method
Soak gelatin sheets in cold water for about 5 minutes or more; drain and set aside. Cook water, sugar and corn syrup to 218ºF (103ºC) and mix in gelatin, condensed milk and vanilla. Pour over white chocolate, let sit to melt and blend well without adding too much air. Pass through a fine sieve, tap over the counter to remove remaining air bubbles and chill completely. Rewarm to to 88/90ºF (32/34ºC) before using.

For the pear stems: blend some dark chocolate in a food processor until it forms a workable paste; shape into apple stems and set aside. Or, smooth out some marzipan with cocoa powder.

How To Glaze The Pear Shaped Dessert
Insert a short banboo skewer (one inch dip) inside each ‘pear’. Place them back in the freezer before glazing.

Warm up white chocolate coating glaze to 113ºF (45ºC) – blend with immersion blender a few seconds; keep warm.
Warm up chocolate mirror to 88/90F (32/34ºC). Check temperature after the third pear – rewarm if necessary.

Carefully, immerse an hard frozen pear cake (do one at the time keeping remaining apple cakes in freezer) into the white chocolate coating glaze first. Rotating the fruit allows the coating to spread more evenly and set faster. Once set, immerse the pear cake into the white chocolate mirror glaze and continue until done – Leave the glazed pears at room temperature for now and remove skewers and insert stems. Place the finished pears in the refrigerator for a few hours to thaw completely before serving – it can be kept refrigerated for up to 3 days. Enjoy!
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