

Rustic Pear Charlotte



Rustic Pear Charlotte Recipe.

Serves 10. For a 8x3"/8x20cm cake pan or pastry ring.

Leftover of brioche, king cake crown (fouace/rosca de reyes), panettone, bread... Do not use stale bread.

3 Tbsp (45g) butter, melted.

6 ea. pears such as bartlet, comice, bosk...

Lemon juice

2 star anis

Sugar

Almond slices.

Peel and immerse pears in water with a splash of lemon juice. Halve each pear, core and cut into 3 wedges. Save 0.9lb. (400g) for the pear filling.

Roasted Pears (Stuffing & Topping)

In a hot large frying pan, drizzle a bit of oil and sugar and arrange pear wedges and top with more sugar. Throw in star anis and sear pear on each side and cook on low until fork tender (cooking time depends on pear and ripeness). Flambee with some brandy if desired. Set aside.

Pear Puree (Filling)

2 ea. (0.9lb/400g) pear wedges

3 Tbsp (40g) sugar

1 tsp (5g) lemon juice

1/2 tsp (2.5g) vanilla paste or extract

0.4 ounce (12g) gelatine sheets, soaked in cold water and drained.

Cover and cook in the microwave for about 8 min or until done. Add gelatin and blend to puree; reserve in the refrigerator.

Diplomate Cream

1.8 cup (400g) milk

0.75 cup (150g) sugar

5 ea. (100g) egg yolks

1/2 Tbsp (5ml) vanilla paste or extract

1 Tbsp (15g) corn starch + 1 Tbsp (15g) flour

0.2 ounce (6g) gelatine sheets, soaked in cold water and drained

8 ounces (250g) mascarpone

8 ounces (250g) heavy cream.



Bring milk, vanilla and one-third of the sugar to a simmer. Meanwhile, combine egg yolks, sugar and starch. Pour boiling milk in yolk mixture, whisk well and transfer mixture back in the saucepan. Bring to a boil whisking constantly on medium heat. Remove from stove and add gelatine and mascarpone; blend well and chill. Whip heavy cream to medium peaks; set aside. Beat chilled custard to smooth out and fold in whipped cream. Save 8 ounces (250g) of diplomate cream for the pear filling.

Pear Filling

Pear puree, chilled

8 ounce (250g) diplomate cream.

Smooth out pear puree and fold in diplomate cream. Set aside.

Charlotte Montage

Biscuit Decor

Trim brioche and make large 1/2"/1.25cm thick slices. Scrape off excess sugar, save and chop candied fruits if any. Line plastic wrap over countertop. Slightly overlap brioche slices and make a 25"/64cm x7"/18cm rectangle. Flatten to pre-seal and brush with melted butter generously and flatten again to deflate crumbs completely. Fix up imperfections and repeat until evenly distributed and leveled. Trim off edges and cut into 4 strips that are 1/2"/1.25cm lower than the cake mold or ring.

In a hot and large frying pan, sear biscuit decor on one side for about 90 sec and transfer on cutting board to cool. Meanwhile, line cake pan with plastic wrap (moisturize pan prior). Carefully, arrange biscuit decor around the edges with no spaces left. Carpet bottom with bread/brioche slices and spread the first layer of diplomate cream. Arrange cool roasted pear wedges, candied fruits if so (orange/lemon). Add more cream and bread slices; do not go over the biscuit decor border. Fill up with pear filling to the top. Freeze charlotte for 3 hours to set. Unmold and keep refrigerated. Toast some sliced almonds and set aside.

Slice each remaining pear wedge in 2 and top cake with. Pipe out leftover diplomate cream using a St Honoré pastry tip in between each pear and sprinkle some toasted almonds. Pear charlotte can be kept up to 3 days in the refrigerator. Enjoy!

