



DÉLICE DE POIRE

#MOUSSEAUCHOCOLATCHALLENGE

RECIPE



INGREDIENTS

- 125 g *Springli Grand Cru Baracoa* chocolate (70% cacao)
- 1 *Alexander* pear
- 1 ml *Rucolino Amaro* liqueur
- 125 g full-fat cream
- 2 medium eggs
- 50 g sugar
- Pinch of salt



Letizia Locci

Prepare the marinated pears (two days in advance)

1. Two days before making the mousse au chocolat, peel the pear, slice it and soak it in the *Rucolino Amaro* liqueur. Cover and leave in the fridge.

Making the mousse (the day before serving)

The mousse au chocolat tastes best if prepared the day before serving.

2. Before making the mousse, gently simmer the marinated pear with 5 g sugar until the liquid thickens.
3. Leave to cool, then cut the pear into 3 – 4 mm cubes.
4. Whip the cream until fluffy – don't let it become too stiff. Place in the fridge.
5. Place the two egg yolks and 20 g sugar in a bain-marie and heat to approx. 40 °C, stirring continuously. Then beat for approx. 5 minutes in a mixer until fluffy.
6. Add the finely chopped pear to the egg yolk mixture.
7. Melt the *Baracoa* chocolate in a bain-marie. Ensure no water or steam comes into contact with the chocolate.
8. In a separate bowl, beat the two egg whites, a pinch of salt and 25 g sugar until it forms stiff peaks.
9. Mix the egg yolk and pear mixture with the melted chocolate. Mix in half the whipped cream well and then the second half. Finally, carefully fold in the beaten egg whites.
10. Put the mousse in a bowl, cover and leave to stand in the fridge overnight.

To serve:

11. Form the mousse into quenelles with a lukewarm tablespoon and present on a plate.
12. Garnish with slices of cooked pear, chocolate decorations and cream as desired.

We hope you enjoy this exquisite chocolate dessert.

Springli