

Pear Flake



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For Crunchy Bottom

- 600 g spiced biscuit crumbs
- 220 g melted butter

For Chocolate Swiss Roll

- 600 g eggs
- 375 g sugar
- 330 g flour
- 75 g cacao powder
- 75 g melted butter

For Fruit Filling

- 450 g **Aldia Pear Filling**

For White Chocolate mousse

- 500 g Neutral mousse powder with sugar
- 625 g water
- 350 g white chocolate 29%
- 2500 g whipping cream
- 20 g ginger powder

For Chocolate Spray

- 50 g white chocolate
- 50 g cocoa butter

For Decoration

- 360 g **Aldia Pear Filling**
- 30 g meringue
- 6 g chocolate decoration
- 6 g spiced biscuit crumbs

For Crunchy Bottom

- Mix the spiced biscuit crumbs with the melted butter.
- Put this into a ring with a diameter of 18 cm and place in the refrigerator.

For Chocolate Swiss Roll

- Mix the eggs and the sugar at top speed with a whisk.
- Add the flour and the cacao powder.
- Spread to 1 cm thickness on baking sheets.
- Steam with an open damper before baking!
- Baking temperature
 - Deck oven 240°C.
 - Rotation oven 220°C.
- Baking time 7-8 minutes.
- Release directly from the baking sheet.

For White Chocolate mousse

- Mix warm water with the White Chocolate 29%.
- Mix this mass with the neutral mousse powder with sugar and ginger powder till smooth.
- Blend the semi whipped cream carefully with the mixture.
- The mousse is ready to use.

For Chocolate Spray

- Heat both ingredients up to a maximum of 45°C.
- Mix the ingredients and fill the spray gun.

The Assembly and Finishing

- Cut rounds with a ring (18 cm diameter) of the swiss roll chocolate.
- Put a layer **Aldia Pear Filling** on top of the swiss roll and place in the freezer.
- Fill the silicone form with a layer of white chocolate mousse.
- Place the frozen ring of swiss roll with **Aldia Pear Filling**.
- Fill the mold with white chocolate mousse and close with Chocolate Swiss Roll and Freeze.
- Release the pie and brush with a mixture of white chocolate and cocoa butter.
- Put the pie onto spiced biscuit crumble bottom.
- Decorate with **Aldia Pear Filling**, dots of Meringue, chocolate decoration and biscuit crumbs.