

# Pear and blackcurrant pie

(12 half-spheres of 7cm in diameter)



LÉONCE BLANC BLACKCURRANT AND PEAR PUREES



Frozen tub  
1 kg



# Pear and blackcurrant pie

## Sablé breton

Brown sugar	100 g
Egg yolks	50 g
Salt	1 g
Butter	100 g
Flour	145 g
Baking powder	5 g

WITH THE MIXER'S WHIP, blanch the brown sugar, the egg yolks and the salt. **ADD** the cream butter, well soft. **KNEAD** with the flat beater and add the flour and the baking powder previously sifted together. **LAY** on 12 rings of 7 cm in diameter. **BAKE** at 170°C/338°F for 12 minutes.

## Baked pears

Butter	15 g
🔪 IQF diced pear <b>Léonce Blanc</b>	660 g
Brown sugar	15 g
🔪 Frozen pear puree <b>Léonce Blanc</b>	70 g
Caster sugar	35 g
Pectin NH	3,5 g
Liquid vanilla	5 g

IN A SAUCEPAN, heat the butter. **ADD** the diced pears and the brown sugar. **ONCE THE MIXTURE** is hot enough incorporate the pear puree. **ADD** the caster sugar and the NH pectin and boil. **END** with the vanilla and keep aside.

## Blackcurrant cream

Gelatin powder 200 bloom	5 g
Water	25 g
🔪 Blackcurrant puree <b>Léonce Blanc</b>	300 g
Egg yolks	60 g
Eggs	80 g
Caster sugar	30 g
Butter	105 g

**SOAK** the gelatin in cold water. **IN A PAN**, heat the blackcurrant puree. **BLANCH** the egg yolks, the whole eggs and the caster sugar. **HEAT** all together at 85°C/185°F. **ADD** the softened gelatin and mix. **AT 45°C/113°F**, add the butter while mixing all together.

## Decor

Hot neutral topping	350 g
🔪 IQF blackcurrant <b>Léonce Blanc</b>	250 g
🔪 IQF decor raspberries <b>Léonce Blanc</b>	100 g

## ASSEMBLY

**LAY** in harmony the pear in cubes into half-sphere moulds of 7cm diameter. **POUR** the blackcurrant cream and freeze. **PUT** the half-spheres on the Sablé Breton discs still warm. **COAT** and decorate.

