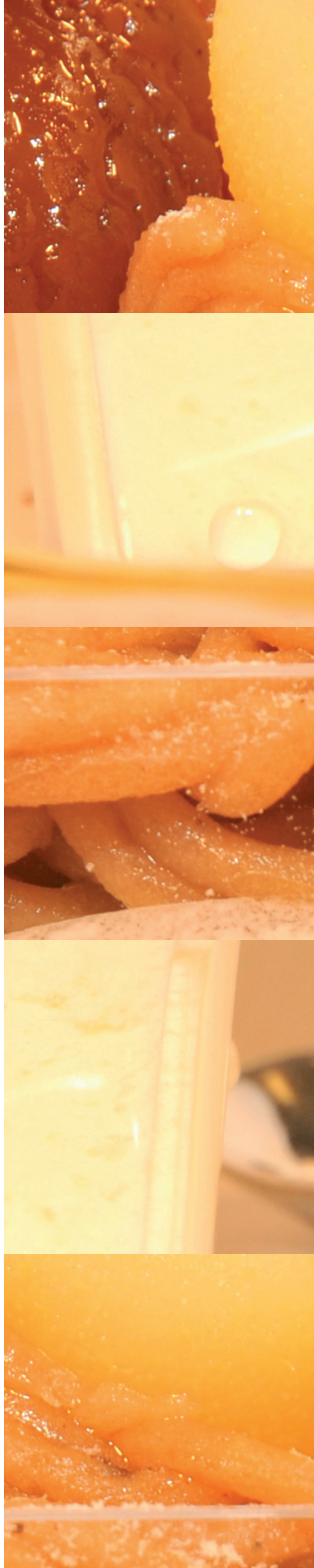


CHESTNUT PEAR OR APPLE VERRINES



CORSIGLIA

CHESTNUT PEAR OR APPLE VERRINES



RECIPE BY PAR LAURENT BAUD - PASTRY CHEF AU FIDÈLE BERGER - ANNECY

GOURMET AND FAST

PEAR OR APPLE MOUSSE

- . 1000 G PEAR OR APPLE PULP
- . 70 G CASTER SUGAR
- . 600 G WHIPPED CREAM (35% FAT)
- . 10 G POWDER GELATIN (200 DEGREE BLOOM)

LIGHT MARRON MOUSSE

- . 1000 G CORSIGLIA CHESTNUT SPREAD
- . 700 G WHIPPED CREAM (35% FAT)
- . 4 G POWDER GELATIN (200 DEGREE BLOOM).

PRODUCTION PROCESS

MIX THE GELATIN WITH 5 TIMES ITS WEIGHT OF COLD WATER. THEN SET ASIDE.
WHIP THE CREAM AND MAKE SURE IT REMAINS CREAMY IN CONSISTENCY.
WARM 300 G OF PULP WITH THE CASTER SUGAR AND ADD THE GELATIN, PREVIOUSLY MELTED IN THE MICROWAVE. ADD THE REST OF THE PULP THEN WARM UP THE MIXTURE TO A MAXIMUM OF 18 TO 20 DEGREES C. INCORPORATE TO THE WHIPPED CREAM AND HALF-FILL THE VERRINES. ADD A COOKIE, OR STEWED FRUIT.
FOR THE CHESTNUT MOUSSE, FOLLOW THE SAME INSTRUCTIONS. MIX THE GELATIN WITH 5 TIMES ITS WEIGHT OF COLD WATER. WHIP THE CREAM BUT MAKE SURE IT REMAINS CREAMY IN CONSISTENCY.
MELT THE GELATIN IN THE MICROWAVE THEN INCORPORATE IT TO THE CHESTNUT SPREAD, THEN FOLD IN THE WHIPPED CREAM, AND TOP UP THE VERRINES.
REFRIGERATE UNTIL SET THEN DECORATE WITH TORCH OR MONT BLANC APPAREIL JIMMIES OR A NEUTRAL GLAZING OR ANY OTHER INGREDIENT. TOP WITH DECORATIVE CHESTNUTS AND FRUIT.

TORCH OR MONT BLANC APPAREIL

- . 1 KG CORSIGLIA CHESTNUT SPREAD.
- . 500 G CORSIGLIA CHESTNUT PASTE.
- . RUM OR WHISKY OR ARMAGNAC (OPTIONAL).

MIX WITH A KNEADING MACHINE, SETTING 2.

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MARRONS GLACÉS

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