Chocolate pear bavarian with the thermomix

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30 min 0 min 30 min 3/10 16 25 12

For the biscuit:

200G of ginger biscuit

80G of melted butter For the fondant:

200G of dark chocolate

60g of butter

2 egg yolks

40g of icing sugar

250G of whipped cream For pear moss:

300G of pears

350G of whipped cream

4 sheets of gelatin For pear jelly:

200G of pears

60g of icing sugar

2 sheets of gelatin For decoration:

1/4 of pear

Decorative Beads

Chocolate chips

<div class="tac">For the biscuit:
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To cook a Bavarian recipe on crispy chocolate and pear mirror:

For the Thermomix biscuit :

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Put the ginger biscuit in the thermomix bowl and mix 5 seconds on speed 5.

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Add the melted butter and set the speed to 20 seconds.

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Pour this preparation into cake pan, spread out and pack.

For the Thermomix fondant :

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Put the pieces of dark chocolate in the thermomix bowl and program 10 seconds on the speed 4.

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Add the butter and cook 3 minutes at 80°C on speed 4.

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Add egg yolks, icing sugar and set 20 seconds on speed 3.

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Pour this mixture into a dish and incorporate the whipped cream, mix gently with the spatula.

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Pour this mixture over the biscuit and spread out.

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Refrigerate 1 hour to cool.

For the Thermomix foam :

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Put the gelatin sheets in a bowl with cold water for about 5 minutes.

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Peel each pear, cut them in 4, put them in the thermomix bowl and mix 5 seconds on speed 5.

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Cook for 4 minutes at 70°C at speed 2.

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Add the gelatine leaves you have squeezed, put them in the thermomix bowl and mix 30 seconds on speed 3 to obtain a creamy pear mousse.

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Pour this mixture into a salad bowl, add the whipped cream and mix gently.

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Pour the pear moss over the fondant.

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Put in refrigerator 1H.

For the Thermomix pear jelly :

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Put the gelatin sheets in a bowl with cold water for 5 minutes.

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Peel the pears, cut them in 4, put them in the thermomix bowl and set 4 minutes at 70°C at speed 3.

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At the ringer, set speed 4 to 45 seconds.

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Put the gelatine sheets in the thermomix bowl and program 20 seconds on the speed 3.

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Pour the jelly on your cake, spread out correctly, ie with a homogeneous thickness.

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Put 3H in the refrigerator.

To decorate it :

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Sprinkle with chocolate chips.

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Put some decorative beads.

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Cut the pear into 4, take 1 part and cut into thin strips that you have on the cake.

Enjoy this delicious Thermomix dessert. Yum ;)