

Pear caramelized with rosemary, coffee foam, and wafer puff pastry Sous Vide

Author: Danilo Ange



Ingredients

For 6 servings:

Caramelized Pear (Sous Vide):

600 g Abate pears
100 ml liquid caramel
1 sprig of rosemary

Coffee foam (Sous Vide):

90 g egg yolk
60 g granulated sugar
10 g instant coffee
200 ml fresh whipped cream
200 ml milk

Waffle puff pastry:

200 g puff pastry
20 g powdered sugar

Serve:

Raspberry powder

Preparation

Coffee foam (Sous Vide):

Mix egg yolks with sugar and coffee powder. Add whipped cream and milk and vacuum. Cook for 20 minutes at 82 °C in the **fusionchef** Sous Vide water bath. Strain directly into the siphon bottle, fill it with gas, and store in the refrigerator.

Caramelized Pear (Sous Vide):

Peel the pears, remove the core, cut them into slices, and vacuum them together with the caramel and rosemary. Cook for 30 minutes at 82 °C in the **fusionchef** Sous Vide water bath. Allow it to cool.

Waffle puff pastry:

Roll out puff pastry 3 mm thick and cut out circles with a round pastry cutter. Add powdered sugar, spread on two baking trays, and bake in the oven at 190°C for 12 minutes.

Serve:

Drain the pears and arrange them on the plates. Make coffee foam in the siphon bottle and sprinkle it over the pears together with the raspberry powder. Round off with waffle puff pastry.

This recipe was kindly provided by Danilo Ange.