

Pear/buckweat



For 12 individual cakes

Buckwheat pate sable :

150g butter
1g sea salt
100g icing sugar
25g almond powder
50g eggs
125g wheat flour
125g buckwheat flour

*Cut butter into little cubes.
Mix all the ingredients except the eggs into a powder.
When the powder is really homogeneous, add the eggs.
Mix gently to obtain a homogeneous dough.
Film the dough and let cool in the fridge.*

Biscuit pain de Gênes sarrasin :

250g 50% almond paste
225g eggs
40g egg yolk
60g buckwheat flour
2g baking powder
110g butter

*Mix the almond paste with the eggs and egg yolks until a smooth mix.
Whipp the mix 5 minutes, add the swiftened flour and baking powder.
Add the melted butter.
Pour into a cooking plate and cook around 8 minutes at 170°C.*

Pear compote :

300g pear puree
48g sugar
6g NH pectin
42g gelatin mass
3g white vinegar
100g diced pear compote
100g fresh diced pears

*Mix the sugar and pectin, add to the 40°C pear puree.
Bring it to boil, add the gelatin and vinegar.
Add the pears, and pour into insert molds.
Freeze them.*

Buckwheat mousse :

135g milk	Boil milk, cream, milk powder and seeds.
65g cream	Let cool down and infuse overnight.
9g powdered milk	Mix the egg yolks with the sugar.
75g sugar	Cook the cream at 85°C. Add the gelatin.
20g egg yolk	Cool directly to 30 ° C.
45g gelatin mass	Smooth the bavaroise and stir in the whipped cream.
25g buckwheat seeds	
200g whipped cream	

Dulcey spray :

150g Dulcey couverture	Melt the Dulcey couverture and the cocoa butter to 45°C,
150g cocoa butter	mix, sift and spray directly.

Assembly :

Spread the sweet dough at 2mm, cut out 6cm diameter discs, cook on the silpain at 165 ° C.

Cut about 12 4 cm diameter discs into the buckwheat gene loaf.

For dessert, do a reverse assembly, pipe the mousse in Dinara Kasko's individual "origami" mold, line the edges, then place the pear compote insert.

Pipe the mousse until the 80% of the mold, deposit the biscuit, smooth then freeze.

Unmold the frozen dessert, spray with the Dulcey gun.

Place the desserts on the buckwheat dough.

Pipe a sweet cream dot in the center, place a vanilla pear powder wedge, make two points of green colored neutral glaze. Sprinkle with roasted buckwheat seeds. Place a piece of gold leaf at the top of the pear quarter.

