

William Pear Black Chocolate Mousse Cake

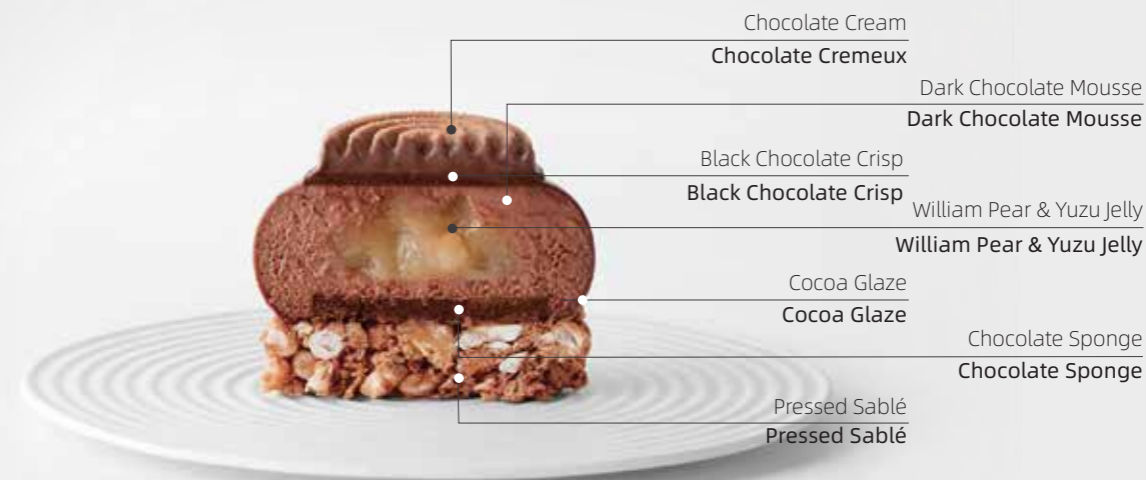
WILLIAM PEAR BLACK CHOCOLATE MOUSSE CAKE



The rich 38% whipping cream enhances the flavour and texture of the chocolate mousse, while the late-autumn William pears transform into a puree and insert into the chocolate mousse, offering the first taste of early winter novelty.



PROFESSIONAL



Crème Anglaise	
AVONMORE PROFESSIONAL WHIPPING CREAM, 38%	250g
AVONMORE MILK	250g
EGG YOLK	100g
GRANULATED SUGAR	50g
Chocolate Cream	
CRÈME ANGLAISE	235g
GELATIN SOLUTION	6g
DARK CHOCOLATE, 64%	75g
Dark Chocolate Mousse	
AVONMORE PROFESSIONAL WHIPPING CREAM, 38%	150g
CRÈME ANGLAISE	100g
DARK CHOCOLATE	116g
Cocoa Glaze	
AVONMORE PROFESSIONAL WHIPPING CREAM, 38%	150g
GLUCOSE SYRUP	90g
COCOA POWDER	60g
GRANULATED SUGAR	210g
WATER	90g
GELATIN SOLUTION	81g

William Pear & Yuzu Jelly	
WILLIAM PEAR & YUZU JELLY	170g
LEMON JUICE	30g
LEMON ZEST	30g
GRANULATED SUGAR	5g
APPLE PECTIN	56g
FRESH PEARS	3g
Chocolate Sponge	
EGG WHITE	320g
GRANULATED SUGAR	160g
EGG YOLK	230g
GRANULATED SUGAR	100g
COCOA POWDER	90g
ALMOND FLOUR	60g
CAKE FLOUR	100g
BUTTER	50g

Almond Crumble	
BUTTER	75g
GRANULATED SUGAR	70g
LEMON ZEST	1pcs
ALMOND FLOUR	80g
CAKE FLOUR	70g

Pressed Sablé	
ALMOND CRUMBLE	200g
POPCORN	40g
BUTTER CRISP	100g
BUTTER	8g
HAZELNUT PASTE	30g
COCOA BUTTER	20g
MILK CHOCOLATE	100g



AVONMORE PROFESSIONAL WHIPPING CREAM 38% FAT

10 William Pear Black Chocolate Mousse Cake
William Pear Black Chocolate Mousse Cake