

Pear inspirations

INGREDIENTS

750 g	NEGRO ALFAPRO	675 g	EGG MASS ALFAPRO
450 g	OIL	480 g	WATER
300 g	STAR BISCOVIT DOSSCHE	700 g	CROCCO CREAM ALFAPRO
150 g	BARIMA ROASTS	300 g	CHOCOLATE NE 48% ALFAPRO
2050 g	CREAM 33% ALFAPRO	150 g	PEAR PUREE BOIRON
100 g	BUTTER	10 g	GELATIN
600 g	PEAR HALVES IN BASE PRO SYRUP	200 g	FIXO PEAR ALFAPRO
400 g	COVER DARK ALFAPRO		



A METHOD OF PREPARING

- 1** Mix Negro cake, oil (300 g), egg mass (375 g) and water (150 g) for 3-4 minutes on slow rotation. We pour the cake on one sheet of size. 30 x 40 cm and bake for 20-30 minutes at 180 ° C.
- 2** Star Biscovit, egg mass (300 g) beat for about 8-10 minutes, pour on a plate of size. 30 x 40 cm and bake for about 5-6 minutes at 230-250 degrees C.
- 3** Lubricate the cooled chocolate countertop with dissolved Crocco Cream White with chips and oil (100 g). We set aside to freeze.
- 4** Dissolve the chocolate with 300 g of cream, add Puree Pear, butter and gelatin dissolved in water (50 g). Then we whisk 750 g of cream, which we combine with previously whipped cream. Gently mix and pour on the prepared chocolate countertop. After spreading, evenly sprinkle with diced pear, grind it in the mass and cover with a biscuit top.



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Mix Fixo with water (280 g). Beat 1000 g of cream and then add it to Fixo and spread on a biscuit counter. Set aside to cool.

Bon appétit!

Smacznego



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