



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Autumn, Winter



FINISHED PRODUCT

Confectionery

PEAR PASTRY

INGREDIENTS

Group Pastry

Ingredient	KG	%
Bakels Speculoos Crumb	0.270	52.20
Sunflower seeds	0.050	9.70
Pumpkin seeds	0.030	5.80
Almonds, roasted	0.017	3.30
Bakels Millionaires Caramel	0.100	19.30
Unsalted butter	0.050	9.70
Total Weight:	0.517	

Group Mousse

Ingredient	KG	%
Bakels Fond Royale Vegan	0.300	-
Water	0.500	-
Bakels Caramel Truffle	0.100	-
Whipped cream	0.250	-
Total Weight:	1.150	

Group Topping

Ingredient	KG	%
Bakels Les Fruits Pear	-	-
Superglaze Neutral	0.300	-
Aromatic Colour Yellow	0.010	-
Total Weight:	0.310	

METHOD

1. Roast all the nuts and add unsalted butter and caramel.
2. Mix all the ingredients together.
3. Fill a mould with mousse and pipe in Les Fruits Pear.
4. Heat the Super Glaze and Yellow Colour to 45-55 degrees and dip the mousse.