

**Miele**



# Trevalle orchard dried pear with walnuts, calvados sabayon and daintree chocolate

By Shannon Bennett

**15 minutes**

Preparation time

**12 minutes**

Cooking time

**4 servings**

Serves

## INGREDIENTS

12 half pieces dried pear  
600 ml of fresh apple or pear juice  
200 ml of calvados or brandy  
40 g brown sugar  
400 ml thickened cream  
120 g couverture chocolate (70% CM)  
80 g sunflowers seeds  
40 g pumpkin seed mix  
80 g walnut halves, lightly crushed  
40 g macadamia nuts, lightly crushed

## Sabayon

6 egg yolks  
Juice from the pears  
30 ml calvados

## Miele Accessories

Baking tray

## METHOD

1. Place the pears, juice, calvados and sugar into a suitable saucepan and bring to the boil on high heat, induction setting 8,

simmer for 1 minute. Remove from the heat and allow to cool.

2. Strain off the juice and reserve. In a food processor, blend the pears until smooth and quite thick, add a little of the cooking juices if needed.
3. Pipe or carefully spoon into individual oven-safe serving glasses or dishes until ¾ of the way up the glass or to an appropriate level.
4. Make the chocolate ganache by bringing the cream to the boil on high heat, induction setting 8, and pouring over the

chocolate, combine well.

5. Fold the seeds and nuts through the mix.
6. Spoon evenly over the pear mixture, creating a second even layer.
7. Pre-heat the oven on Grill at 240°C.
8. Just before serving, make the sabayon by combining the egg yolks and the pear cooking juices, plus another splash of calvados in a stainless steel bowl.
9. Place the bowl on the Induction cooktop over low heat, induction setting 3-4 and whisk until thick and glossy.

Spoon over each serving glass or dish.

10. Place each dish onto a baking tray and in the oven and grill the tops of the sabayon for 30 seconds or until golden and then serve.