



HUG Dessert Tartelettes Elegance Pear Ragout with Saint Domingue Cream

Recipe by Matthias Ludwigs of the Graugans restaurant at the Hyatt Regency Cologne:
Winner of the HUG «Tartelettes Phantasia 2007» competition.

Recipe for approx. 10 HUG Dessert Tartelettes Elegance

Ingredients:

Chocolate Cream

- 45 ml Milk
- 10 g Sugar
- 10 g Egg yolk
- 55 g Couverture, Saint Domingue
- 110 g Cream, whipped to a creamy consistency

Pear Ragout

- 60 g Sugar
- 3 Pears, each 150 g
- 20 ml Williams pear spirit
- 10 ml White wine

Pear jelly

- 100 g Pear puree
- 15 g Sugar
- 1.5 g Iota Carageen

Garnish

- Pear flakes
- Fried basil



Preparation:

Chocolate Cream

Heat the milk, sugar and yolk until it just starts to bubble. Add the couverture, then fold in the cream when the temperature has dropped to 40°C; decant into tubular containers and freeze. When the cream is frozen enough, remove from the tubes.

Pear Ragout

Caramelize the sugar, dice the pears and add to the sugar. Add the liquid and simmer gently until cooked.





Pear Jelly

Warm the pear puree, blend the sugar and lota, add to the puree and heat. Spread onto a silicon baking mat, allow to cool and use it to wrap around the chocolate cream.

Garnish

Fill the Tartelettes with the ragout, cut the wrapped chocolate cream at an angle and place on the ragout. Garnish with large pear flakes and basil.

