

Roasted Cinnamon Pears with Vanilla Bean Mascarpone Cream



eikon® e2s

02:15

This recipe is available for:

- eikon® e2s HP (2000W)

Accessories:

- Half Size Deeper Cooking Tray 32Z4097 (Red), 32Z4098 (Green), 32Z4099 (Blue)

PROFILE

- 275 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 01:00
- 100 %
- 100 %

Stage 2

Turn Pears over & baste

- 00:45
- 25 %
- 25 %

Stage 3

- 00:30
- 80 %
- 75 %

RECIPE

Ingredients

- 0.47 cup Heavy Cream
- 1 pcs Madagascar Vanilla Bean
- 0.47 cup Mascarpone
- 0.24 cup Powdered Sugar
- 1 pcs Bosc Pears
- 0.5 tbs Granulated Sugar
- 0.25 tsp Ground Cinnamon
- 0.5 tbs Light Brown Sugar
- 1 tbs Unsalted Butter
- 1 tbs Fresh Lemon Juice
- 2 tbs Water
- 1 tbs Candied Walnut
- 1 tbs Fresh Berries
- 1 pcs Mint

1. Food Preparation

To make the Vanilla Bean Mascarpone Cream: In an ice-cold mixing bowl place the heavy cream. Whip the cream until soft peaks. Split the vanilla bean down the middle with a knife and scrap out the seeds and add them to the cream. Next add in the powdered sugar, and whip on medium speed until the vanilla & sugar have been incorporated into the cream. Fold in the mascarpone and reserve the mixture. Peel pear, cut it lengthwise and core. Place the pear halves cut side up in the tray. Sprinkle lemon over the top of the pears. Dust the pears with both sugar, cinnamon, and dot with butter. Place the water in the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and allow it to cool at room temperature. Place a dollop of the mascarpone cream in the center of your plate and use the back of a spoon to spread it evenly. Place the pear halves on top of the cream and garnish with candied walnut pieces, fresh berries and mint.