

# Pear dessert with maple syrup and Jivara chocolate

## Ingrédients

- 185g of pear puree
- 3g of NH pectin
- 5g of sugar
- 4g of gelatin
- 95g of fresh pear
- 56g of almond paste
- 67.5g of egg
- 40g of maple sugar
- 2g of baking powder
- 45g of cooled melted butter
- 40g of flour
- 78g of Jivara
- 25g of puffed rice
- 100g of whole milk
- 2g of gelatin
- 140g of Jivara
- 200g of liquid cream
- 150g of sugar
- 150g of glucose
- 80g of water
- 100g of sweetened condensed milk
- 150g of Jivara
- 9g of gelatin
- 100g of liquid cream at 35%
- 20g of maple sugar

## Préparation

1. Here is a dessert that is both fresh and indulgent to kick off the autumn: a blend of Jivara milk chocolate, maple syrup, and pear.
2. It consists of a soft maple sugar biscuit (the recipe is from Pascal Lac, I had already used it for my maple syrup, pear, and pecan Christmas log), a crispy puffed rice and Jivara layer, a Jivara mousse, a pear insert, a Jivara glaze (the recipe comes from the blog Empreinte sucrée), and finally a maple whipped cream and cocoa bean shards for decoration.
3. Despite all these steps, this dessert is neither very long nor very complicated to make, especially if you plan ahead for some steps.
4. In the end, you will have a light dessert despite the chocolate, crispy and fresh thanks to the presence of the pear :-). One last detail, if you don't have Jivara, I recommend using a strong milk chocolate with at least 40% cocoa.
5. Soak the gelatin in a large bowl of cold water.
6. Cut the fresh pear into small cubes.
7. Mix the pieces with the pear puree.
8. Bring the mixture to a boil, then whisk in the sugar and pectin mixture.
9. Leave on the heat for a few minutes while continuing to stir.
10. Off the heat, add the rehydrated and squeezed gelatin.
11. Pour the mixture into a 14cm ring and place in the freezer until completely frozen.

12. Genoise cake with maple syrup: of almond paste 67.
13. Using an immersion blender, mix the almond paste, eggs, and sugar until you have a homogeneous mixture.
14. Then whisk the mixture for a few minutes until it puffs up.
15. Then take a small part of the batter and mix it with the butter.
16. Pour the butter back into the first mixture and gently fold it in.
17. Then add the flour and baking powder while mixing with a spatula.
18. Bake in an 18cm diameter ring at 180°C for 12 minutes.
19. Melting the chocolate in a double boiler, then mix it with the puffed rice.
20. Spread the crispy mixture on the maple cake in the 18cm ring, pressing down well, then set aside in the refrigerator.
21. Soak the gelatin in a large bowl of cold water.
22. Bring the milk to a boil, incorporate the rehydrated and squeezed gelatin, then pour it over the melted chocolate while stirring well.
23. Whip the liquid cream into a not-too-firm whipped cream, and gently fold it into the chocolate ganache when it is at 30°C.
24. Assembly: Assembly upside down in a 16cm ring covered with rhodoid: Start by pouring a little chocolate mousse at the bottom of the mold.
25. Then place the pear insert, followed by more mousse.
26. Then place the biscuits, with the crispy side attached to the mousse (the Genoise cake facing up).
27. Finish by pouring the remaining chocolate mousse on top.
28. Place in the freezer until frozen.
29. Rehydrate the gelatin in a large bowl of cold water.
30. Bring the water, sugar, and glucose to a boil; remove from heat when the mixture reaches 103°C.
31. Then add the sweetened condensed milk and the rehydrated and squeezed gelatin while stirring with a spatula.
32. Pour this mixture over the chocolate, then blend for a few minutes with an immersion blender.
33. When the glaze is at 35°C, unmold the dessert and place it on a rack.
34. Pour the glaze over the dessert, and remove the excess with an offset spatula.
35. Whip the liquid cream with the maple sugar into whipped cream.
36. Pour the whipped cream into a piping bag fitted with a Saint Honoré nozzle, and pipe it on top of the dessert.
37. Surround the whipped cream with thin slices of pear.
38. Finally, sprinkle the edge of the dessert with a bit of cocoa bean shards.