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	Stage 2	Stage 3
		Turn Pears over & baste	
	01:00	00:45	00:30
	100 %	25 %	80 %
	100 %	25 %	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.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.