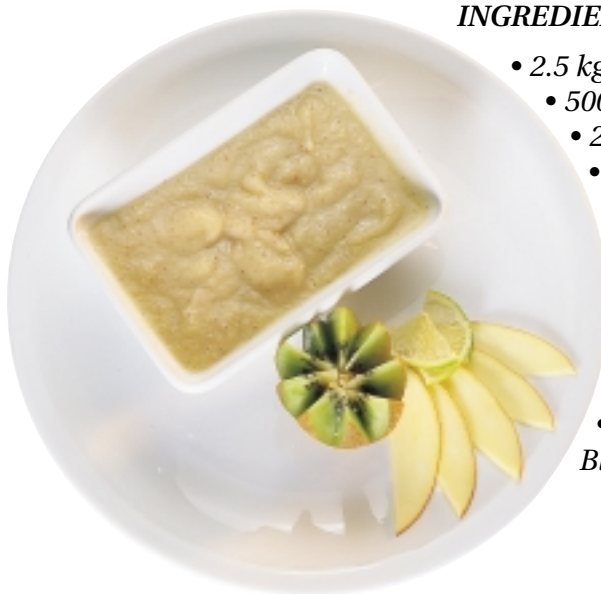


# PEAR AND KIWI FRUIT MOUSSE



## **INGREDIENTS :** (Serves 20)

- 2.5 kg fresh pears
- 500 g caster sugar
- 2 l water
- 2 lemons

## **Kiwi fruit cream :**

- 10 kiwi fruit
- 1 l confectioner's custard
- 5 cl pear brandy

## **EQUIPMENT USED :**

- **ROBOT-COUCPE**  
*Blixer 5 Plus*

## **TO MAKE THE MOUSSE :**

Make the confectioner's custard.

Peel the kiwi fruit and blend briefly in the Blixer 5 Plus with the confectioner's custard. Set aside the preparation, adding the pear brandy.

Cook the pears in the syrup, chill, drain and tip into the Blixer bowl. Blend briefly.

## **PRESENTATION :**

Serve in a ramekin on a dessert plate. Keep in the refrigerator.

## **NUTRITIONAL VALUE PER PERSON :**

Calories : 297 – Proteins (in g) : 4 – Fats (in g) : 3.8 – Sugars (in g) : 61.7