

Pear & Caramel Mousse

Caramelita ice cream with a pear mousse.

Ingredients

Mövenpick Caramelita

For 2

½ fresh pear
Drop of lemon juice
1 gelatine sheet
1 egg
1 tablespoon sugar
1 tablespoon pear brandy
75 ml single cream
Florentine biscuits and mint leaves for decoration
2 scoops of Mövenpick Caramelita



Preparation

Pear mousse:

Peel the pear, remove pips and reduce to a purée, adding the lemon juice.

Soak the gelatine sheet for 5 mins in cold water.

Bring half of the pear purée to the boil, add the gelatine and stir gently.

Mix with the remaining pear purée and pear brandy.

Beat the egg and sugar to form a mousse.

Whip the cream.

Carefully incorporate the cream into the refrigerated, but not set, pear purée.

Then add the beaten egg.

Plating:

Divide the mousse into 2 bowls and place them on a plate.

Decorate with Florentine biscuits, fruit and a mint leaf.

Serve with a scoop of Caramelita ice cream.