

Pear & Caramel Mousse

Caramelita ice cream with a pear mousse.

Ingredients

Mövenpick Caramelita

For 2

1/2 a fresh pear
1 cc lemon juice
1 sheet gelatine
1 egg
1 tablespoon sugar
1 tablespoon pear brandy
75 g pouring cream
Florentine biscuits, leaves of mint (for decoration)
2 scoops of Mövenpick Caramelita

Preparation

Pear Mousse:

Peel the pear, remove pips and reduce to a puree, adding the lemon juice. Soak the sheet of gelatin for 5 mins in cold water. Bring half of the pear puree to the boil, add the gelatin and stir gently. Mix with the remaining pear puree and pear brandy. Beat the egg and sugar to obtain a mousse mix. Whip the cream (crème Chantilly). Carefully incorporate the cream into the refrigerated, but not set, pear puree. 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.

