

PEARS WITH VANILLA CREAM AND MONTASIO MOUSSE



Tipo di Montasio: Mezzano (da 5 a 10 mesi)

Portata: Dolce

Tempo di preparazione: Mezz'ora

Difficoltà: Bassa

Ingredienti:

Ingredients for 6 persons

- 6 pears
- 2 cloves

For the mousse

- Montasio Mezzano
- 3 cooked pears (300 g)
- 350 g of whipped cream
- Half lemon

For the sauce

- 500 g of custard
- 300 g of pear cooking liquid

Descrizione:

Cook 6 pears in one liter of water with 500 g of sugar and cloves; remove from heat just a while before they are ready and cool in their water. For the mousse: blend Montasio and pears with few drops of lemon juice; remove from mixer and slowly add the whipped cream, put in the refrigerator. Prepare the sauce easily by blending the custard and cooking liquid.