Almond ice cream with pears and chocolate streusel

Recipe by V-ZUG Ltd.



Preparation	40 Mins
Resting time	10 Hrs
Cooking time	33 Mins
Portions	4
Appliance	Combair-Steam SE from 2015

Almond ice cream

75 g almonds, blanched, whole

300 ml milk

300 ml full cream

6 egg yolk

120 g sugar

1 tbsp rose water

Soak the almonds overnight in water, then drain and finely grind them. Mix with the rest of the ingredients and put into a bag. Vacuum seal on level 1.

Pears

4 pears

100 ml pear or apple juice

2 tbsp Williams pear schnapps

1 lemon, juice

½ vanilla pod, seeds

2 tbsp sugar

Peel, halve and core the pears. Bring the rest of the ingredients for the juice briefly to the boil, allow to cool down and then put in a bag with the pear halves. Vacuum seal on level 1.

Place both bags (pears and ice cream) in the perforated cooking tray. Steam.

Steaming 84 °C for 25 Mins

Prepare

Take the bag out of the appliance. Shake the bag with the ice cream mixture well and allow to cool. Put the ice cream mixture in a bowl and place in the freezer. Stir occasionally until the mixture stiffens.

Chocolate streusel

(Pre-)heat cooking space to 180 °C with Hot air

50 g almonds, blanched, ground

50 g white chocolate

2 tbsp sugar

1 tbsp white flour

1 egg white, beaten

Grate the chocolate and beat the egg white. Rub together with the other ingredients to form crumbs and then spread over a baking tray lined with baking paper. Put into the preheated cooking space. Bake.

Put the pastry in

Hot air 180 °C for 8 Mins

Arrange the almond ice cream and pears in a dish and garnish with the chocolate streusel.

Tips

Almond milk can be used to make the almond ice cream as an alternative to ground almonds and milk.

The almond ice cream can also be made using an ice cream maker.

Accessories

Perforated cooking tray

Baking tray

Vacuum bag

Additional information

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