



Almond ice cream with pears and chocolate streusel

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones 4

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.

Preparar

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

Aire caliente (180 °C)

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.

Introducir el producto de horneado

Aire caliente 180 °C durante 8 Min.

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

Consejos

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.

Accesorios

Perforated cooking tray

Baking tray

Vacuum bag

