Almond ice cream with pears and chocolate streusel

Рецепт від V-ZUG AT



готування	40 хв
Пауза	10 годин
Час готування	33 хв
Порції	4
Прилад	Combair-Steam SL з 2015 року

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.

Готування на парі 84 °C протягом 25 хв

Готувати

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

Розігріти робочу камеру до 180 °C Гаряче повітря

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.

Засунути страву для випікання

Гаряче повітря 180 °C протягом 8 хв

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

Поради

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.

Аксесуари

Perforated cooking tray

Baking tray

Vacuum bag

Додаткова інформація

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