



Nature morte (Still life)

Created by Michel WILLAUME

Poached pears with spices

Pears Williams	6
Mineral water	750g
Granulated sugar	200g
Honey	50g
Páprika	2g
Cardamome	1g
Curry	1g
Red pepper	1g

Bring to a boil the water with the sugar and add the spices. Peel and clean the whole pears and soak them into the syrup. Cover and poach gently between 10 to 25 minutes depending on the maturity of the fruit. The pears have to be tender but still firm.

Soak the pears with lemon juice to provide any oxidation.

Sacher sponge

Almond paste 50%	215g
Granulated sugar	65g
Egg yolks	105g
Whole eggs	75g
Egg whites	125g
Granulated sugar	65g
Cake flour	50g
Cocoa powder	25g
Dark chocolate 72%	50g
Clarified butter	50g

Heat the oven at 200°C. Mixer with the paddle attachment the almond paste with the sugar, add the eggs and the yolks little by little to soften the dough. Homogenize with a blender if necessary, to avoid any grain of almond paste. Beat slowly with the whisk. Sift the flour with the cocoa powder. Whip the egg white with the sugar until soft peak. Melt the chocolate at 50°C and add in the clarified butter. Mix part of the whipped egg whites with the melted chocolate to soften the masse. Add the whipped mixture of almond paste and eggs, incorporate the sifted powders and add gently the remaining whipped egg whites. Spread onto a silicone sheet and bake to the oven.



Milk chocolate tea *ganache*

Heavy cream 35% fat	225g
Jasmine tea	20g
Glucose	25g
Inverted sugar	25g
Milk chocolate 40%	305g

Make a cold infusion pouring the tea into the heavy cream overnight. Strain through a *chinois* and bring to boil the perfumed cream adding the glucose and the inverted sugar. Pour slowly and gradually the hot mixture into the partially melted chocolate, mixing from the center until getting a shiny, thin and elastic texture, signal when the emulsion begin. Mix carefully to conserve this texture until the end. Pass the mixer to homogenize perfectly the *ganache*. Weigh and put away 300g to the refrigerator.

Whipped milk chocolate tea *ganache*

Milk chocolate <i>ganache</i>	350g
Heavy cream 35% fat	350g

Take the 350g of remaining milk chocolate *ganache* and add 350g of heavy cream. Mix well and conserve it in the cooler at least, 4 hours. Whip 600g to obtain a texture with enough consistency to work with piping bag and put aside the remaining 100g *ganache* (liquid *ganache*). Reserve both to the fridge.

Assembly

Feel the interior of each pears with a light and creamy white cheese. With a brush, paint the plate from one side to the other with the liquid *ganache*. Place one pear on the left side, a rectangle piece of sponge with the whipped milk chocolate tea *ganache* piped on the top. Decorate with thin pieces of caramelized philo dough. Form and place a nice *quenelle* with the milk chocolate tea *ganache*. Decorate the plate with some spices from the syrup and place with harmony a thin branch made with white pouring sugar. Finish with a crystallized jasmine flower.