THE POIRE HéLèNE (CHOCOLATE PEARS) BY PIERRE HERMé

The Recipe

https://cuisinedaubery.com/recipe/pears-chocolate/

A timeless indulgence, Pear Belle-Hélène: a refined dessert combining the sweetness of pear, the crunch of almonds, and the richness of melted chocolate

Chef: Pierre Hermé
Skill: Intermediaire Level
Cuisine: French Cuisine
Courses: Plated Dessert, Dessert

Ingredients

For 4 pears
*Poaching Syrup
1 1/3 Cup Sugar (300 grams)
2 2/3 Cups Water (600 grams)
*Pears
4 Pears
*Sauce
3 Tablespoons Water (40 grams)
3 oz Dark Chocolate (80 grams)
1 Tablespoon Sugar (20 grams)
3 Tablespoons Cream (40 grams)
*The rest
some Vanilla Ice cream For the recipe, see HERE
some Sliced Almonds

For 4 pears
*Poaching Syrup
2/3 Cup Sugar (150 grams)
1 1/3 Cup Water (300 grams)
*Pears
2 Pears
*Sauce
1 Tablespoon Water (20 grams)

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1 oz Dark Chocolate (40 grams)
2 teaspoons Sugar (10 grams)
1 Tablespoon Cream (20 grams)
*The rest
some Vanilla Ice cream For the recipe, see HERE
some Sliced Almonds

For 6 pears
*Poaching Syrup
2 Cups Sugar (450 grams)
4 Cups Water (900 grams)
*Pears
6 Pears
*Sauce
1/4 Cup Water (60 grams)
1/4 lbs Dark Chocolate (120 grams)
2 Tablespoons Sugar (30 grams)
1/4 Cup Cream (60 grams)
*The rest
some Vanilla Ice cream For the recipe, see HERE
some Sliced Almonds

For 8 pears
*Poaching Syrup
2 2/3 Cups Sugar (600 grams)
5 1/3 Cups Water (1.2 kilograms)
*Pears
8 Pears
*Sauce
1/3 Cup Water (80 grams)
6 oz Dark Chocolate (160 grams)
3 Tablespoons Sugar (40 grams)
1/3 Cup Cream (80 grams)
*The rest
some Vanilla Ice cream For the recipe, see HERE
some Sliced Almonds

Steps

1. Peel the Pears (4), keeping the stems intact

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2. For the syrup, simply bring the Sugar (1 1/3 Cup or 300 g) and the Water (2 2/3 Cups or 600 g) to a boil in a saucepan.
3. Lower the heat and immerse the Pears (4)
4. Cooking time depends on your pears. If they are already tender when immersed, it will take less time. In my case, the pears were quite firm, so I had to cook them for 45 minutes. To check if the pears are poached, pierce them with a thin knife
5. Once poached, the pears should be placed on a rack to cool, then refrigerated

The sauce

6. For the sauce, boil the Water (3 Tablespoons or 40 g) and pour it over the Dark Chocolate (3 oz or 80 g)
7. Add the Sugar (1 Tablespoon or 20 g) and stir
8. Pour the Cream (3 Tablespoons or 40 g) and stir
9. When plating, cut the base of the pear (so it stands upright on the plate).
10. Drizzle the pears with the warm sauce
11. Add Sliced Almonds and a scoop of Vanilla Ice cream