

'Heerlie de Peerlie'

from Anouk Zandbergen NL



Ingredients

Cake:

- 5 eggs
- 150 g sugar
- Salt
- 125 g flour
- 25 g cocoa powder

Stew pears:

- 4 stew pears (or as much will fit in your pan)
- 250 ml red wine
- Water
- Star anise
- Cinnamon stick
- 2 cloves
- 50 g brown sugar

White chocolate cream:

- 250 g butter
- 400 ml milk
- 80 g sugar
- 40 g corn starch
- 300 g white chocolate

Pear liquor:

- 2 conference pears
- 250 ml vodka
- Cinnamon stick
- 2 cloves
- Fresh ginger
- Water
- 50 g sugar
- Vanilla bean

Pure chocolate decoration

Whipped cream:

- 250 ml heavy cream
- 1 bag "klop-fix"
- Some sugar



Cake ~ 1 hour

Preheat oven on 180 degrees Celsius. Coat a 24 centimetre cake pan with non-stick spray or butter. Put the eggs, sugar and salt in a heat resistant mixing bowl (metal or glass). Fill a pan with a some water and bring to boil, put the bowl on top and mix on high speed au bain-marie until it doesn't feel cold anymore. Then, get the mixing bowl off the heat and mix for 8 to 10 minutes until the mixture is cooled down to room temperature. Sieve the flour and cocoa powder above the mixture and gently fold until you have a well-mixed batter. Put the batter in the cake pan and bake for around 30 minutes.

White chocolate cream ~ 1 - 1.5 hours

Make a cream by putting 350 ml of the milk in a pan and bring it to boil. At the same time, put the sugar and corn starch in another bowl with the rest of the milk and mix. When the milk on the stove boils, gently put halve of it in the corn starch mixture while whisking, and when mixed well put everything back in the pan and head for 2 or 3 minutes and keep whisking. When the mixture has thickened up, pour over a large plate and put plastic foil above. Let it cool to room temperature.

When the corn starch mixture has cooled down, cream the butter on high with a mixer for about 8 minutes. The butter should look quite white. If it doesn't, the buttercream will taste very fat instead of light and fluffy, so it is very important to cream it for 8 minutes! After that, add the corn starch mixture and mix together. If it separates, you can heat the bowl au bain-marie or heat it with your hair dryer, but that will only happen if one of your ingredients are not on room temperature. Lastly, melt the white chocolate au bain-marie and add to the butter cream and mix everything to a smooth cream.



Stew pears ~ 3 hours

Peel the pears and put them in a pan and add the red wine. Fill the pan with water until the pears are underwater. Add the spices and sugar and bring to boil. When it is boiling, put on low heat and stew for around 2 hours. Remove the pears, and boil the juice in the pan for another 30-60 minutes (or until it is really thick). Cut the pears in pieces, mix with the thickened juice from the pan and add pear liquor if you like.

Pear liquor ~ 3 weeks

Put the pears, spices, vanilla and vodka in a week jar and leave in the fridge for three weeks. Shake the jar once in a while. After three weeks, get rid off all the big chunks and strain the pear juice with a coffee filter. To make the liquor a bit sweeter, put the water and the sugar on a pan and heat until the sugar has dissolved. Let it cool down and add the sugared water to the liquor until you are satisfied with the results.

To make tremp sirup, again put 50 ml of water with 45 g of sugar in a pan and heat until the sugar has dissolved. Get off the heat and add 25 ml of the liquor and it is ready to use.

Whipped cream ~ 5 min

Put the heavy cream, klop-fix and a bit of sugar in a bowl and mix until set.

Assembly

Cut the cake in halve (or if you are skilled in three pieces). Put the tremp sirup with a brush or tea spoon on top of the lowest cake slice. Then, spread the stew-pear above it, but leave a bit of space around the edges. Cover with the white chocolate cream and put the next layer of cake on top. You can add quite some of the stew pear and white chocolate cream.

Finish the cake by covering with white chocolate cream. Decorate the cake with chocolate sprinkles and finally make tufts around the cake with the whipped cream.