



## Poached Pears Cake

Trust us: this cake with poached pears from Deleukstetaartenshop is the most delicious pie you will eat this season. The custard cream is made with the juice from the poached pears, which makes it a delicious cake filling.

## Boodschappenlijstje



FunCakes Almond Paste 1:1 -250 g

F54400  
€2.13



FunCakes Mix for Cookie & Pie Crust  
500 g

F10170  
€4.49



Wilton Recipe Right Non-Stick Cooling  
Grid -40x25 cm

03-3136  
€6.85



FunCakes Mix for Crème Pâtissière 500  
g

F10150  
€6.25



Patisse Baking Frame Adjustable

P2168  
€10.49



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85

Other necessities:

- 155 g soft unsalted cream butter
- 2 eggs
- 2 jars of poached pears
- 500 ml sifted juice from poached pears
- 100 ml red port
- 100 ml water
- 2 cinnamon sticks
- 1 sachet of vanilla sugar
- 2 spoons of white sugar
- Flower

Add the poached pears, 100 ml water, 100 ml red port, two cinnamon sticks, 2 spoons of sugar and a sachet of vanilla sugar to a big pan. Poach the pears in 2 hours, with the lid not completely closed. Mix 500 grams of Sweet Cookie & Crust mixture with 155 grams of butter and 1 egg. Knead into a firm dough and rest in refrigerator for approx. 1 hour. Mix the almond paste with 1 egg and put it in a decorating bag.

Preheat the oven to 180°C (convection oven 160°C). Knead the dough when you take it out of the fridge and roll it out on a floured surface to a thickness of 1 ½ cm. Cut it out with the adjustable baking frame. Place the slice of dough, with the baking frame around it, on a with baking paper covered baking plate. Pipe the almond paste on the dough with a zigzag movement, stay 1 cm from the edge. Bake the cake in 25 minutes in the preheated oven. Let it cool down on a grid.

Take the pears out of the pan with a spoon and let them cool down on a plate. Sift the poached pears liquid and collect the sifted liquid in a measuring cup. You need to have 500 ml liquid, supplement with water if you don't have enough liquid.

Add 200 grams of custard cream mixture to a bowl and prepare it with 500 ml of poached pears liquid. Place it in the fridge for 15 minutes. Then place it in a piping big with decorating tip 1M. When the cake has cooled down, fill the top of cake with the poached pears cream. Slice the poached pears and decorate the cake with the slices. Place the cake in the fridge until use.