

Pear, fig, and hot honey bites

PORTIONS	PREPARATION	BAKE
4	20 minutes	5 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Mini fig and honey bread roll
Quantity: 4

- 15 g sugar
- 1 egg yolk
- 10 g potato starch
- 1 vanilla pod
- 100 g milk
- 200 g liquid cream
- 2 pears
- 20 g hot honey
- 10 g powdered sugar

/ Preparation

Step 1

Pastry cream: Heat the milk with the vanilla, separate the egg yolks from the whites. Mix the sugar, egg yolk, and starch. Cook in the saucepan for 5 minutes. Let cool. Add the whipped cream while cold to do the pastry cream.

Step 2

Slice the bread in chip, add powder sugar and bake 15 minutes at 180 °C (350°F).

Step 3

Slice the pear in wedges and roasted with hot honey in the pan for 5 minutes.

Step 4

Take one chip, add the pastry cream, then the pear and hot honey. Repeat.

