



Ingredients

For the base

- 5 egg whites
- 5 egg yolks
- 70 g sugar
- 100 g flour
- 30 g starch
- 30 g cocoa powder
- 1/2 teaspoon baking powder
- 40 g butter

For the cake cream

- 250 ml cold milk
- 1 packet chocolate mousse cream powder
- 250 g cream
- 1 packet cream stiffener
- 1 large tin halved pears (830 g drained net weight)

Plus

- 3 tablespoons icing sugar
- 1 tablespoon cocoa powder

Method

To make the base, melt the butter and allow it to cool to around 40°C. Beat the egg yolks until foamy. Add around two thirds of the sugar and beat until the mixture is light and creamy. Now beat the egg whites until very stiff, whilst gradually adding the remaining sugar. Add the stiff egg whites to the egg yolk and mix in. Sift in the flour, starch, cocoa and baking powder. Fold the mixture carefully with a spoon. To finish, fold in the melted butter.

Line a 26-cm springform tin with baking paper or greaseproof paper, pour in the mixture immediately and smooth it out. Bake on the middle shelf of a preheated oven at 190°C for approx. 30–35 minutes. When the base is ready, cool on a wire rack.

To make the cream, add the milk to a large mixing bowl. Add the cream powder and beat vigorously for 3 minutes. Beat the cream together with the cream stiffener. Cut the halved pears into 1 cm cubes and drain thoroughly using a sieve. Retain the juice. Cut through the base twice crosswise. Place the first base in a springform tin (26 cm diameter) and drizzle with a little pear juice. Add the chocolate cream to the first base, smooth it out and spread the pears over it. Add the next base, drizzle with a little pear juice and spread the whipped cream out on top. Add the third base to finish. Sift over the icing sugar followed by the cocoa powder.

Allow to cool for at least 40 minutes.

Bon appétit!

Wine recommendation

A sweet, fruity Pinot Blanc with aromas of pears, quince and citrus fruits is the perfect accompaniment.