



White Chocolate and Pear Trifle - Assembly

Executive Chef John Clements, CEC, CCA

Ingredients

Spiced Pears (see recipe)

White Chocolate Mousse (see recipe)

3 3oz. packages soft ladyfingers, separated

2 cups heavy whipping cream

1/4 cup crystalized ginger, minced

1/2 cup white chocolate curls

1 tbsp powdered sugar

12-cup trifle dish

Directions | Yields 6 servings

1. Cut pears lengthwise in half and remove cores and stems; cut those halves lengthwise again into slices.
2. Arrange ladyfingers, rounded sides down, in a single layer in the bottom of a 12-cup trifle dish, covering bottom completely.
3. Drizzle 5 tbsp pear syrup evenly over the ladyfingers
4. Using a small spatula, spread 1/3 of the white chocolate mousse over ladyfingers, making the layer slightly thicker around the outer edges of the dish. This will allow the layer to be more visible.
5. Starting at the outer edge, place pear slices in a single layer atop the mousse, covering completely.
6. Repeat layering of ladyfingers, syrup, mousse and pears 2 more times.
7. Cover with a fourth layer of ladyfingers and with 5 tbsp syrup.
8. Using a mixer, beat heavy whipping cream in a large bowl until soft peaks form. Add 1/4 cup pear syrup and beat until stiff peaks form.
9. Working in batches, transfer cream to a large bag fitted with a large star piping tip. Pipe rosettes all over top of trifle as desired.
10. Sprinkle with crystalized ginger and garnish with chocolate curls. Sift powdered sugar over trifle just before serving.

This dish can be made 6 hours in advance. Keep refrigerated until serving.





White Chocolate and Pear Trifle - Spiced Pears

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Ingredients

- 1/2 750-ml bottle dry white wine
- 2 cups pear juice or pear nectar
- 1 1/4 cup sugar
- 4 cardamom pods, crushed
- 2 1-inch diameter rounds peeled ginger
- 1 cinnamon stick, broken in half
- 5 Anjou pears

Directions

1. Combine first 6 ingredients in a large saucepan. Stir over medium-high heat until sugar dissolves.
2. Add pears and bring to a boil. Reduce heat to medium, cover and simmer until pears are tender when pierced with a knife, about 35 minutes.
3. Transfer liquid with pears to a large bowl and refrigerate until cold, about 3 hours.
4. After chilled, transfer pears to a plate using a slotted spoon. Save liquid.
5. In a heavy saucepan over medium-high heat, reduce poaching liquid to 1 cup until slightly thickened. This is the pear syrup.
6. Strain syrup into a large measuring cup (about 2-cups), discarding spices in strainer.
7. Cool.
8. Cover and chill pears and pear syrup until cold.





White Chocolate and Pear Trifle - Mousse

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Ingredients

7 oz. white chocolate, finely chopped

1/3 cup Poire Williams (pear brandy)

1/4 cup water

1/2 vanilla bean, split lengthwise

1 8oz. container mascarpone cheese

1 cup heavy whipping cream

Directions

1. Combine white chocolate, pear brandy and water in top of a double boiler set over simmering water. Stir until smooth.
2. Scrap in seeds from vanilla bean; discard bean.
3. Transfer white chocolate mixture to a large bowl and gradually add mascarpone, whisking until mixture is smooth.
4. Cool mascarpone mixture until barely lukewarm.
5. Using a mixer, beat heavy whipping cream in a medium bowl until peaks form. Fold whipped cream into the mascarpone mixture in 4 additions.
6. Cover and chill white chocolate mousse until set, about 3 hours.
7. Store in the refrigerator until ready for assembly.

