

# Caramelized pear nem, chocolate sauce and vanilla ice cream

**Recette pour 4 personnes**

## Description

Lightly caramelized pears rolled in a brick sheet as a nem, garnished with a scoop of vanilla ice cream and topped with warm chocolate sauce.

## Ingrédients

For the nems

- 4 Unit(s) Brick sheets
- 4 Unit(s) Pear
- 40 Gr Butter
- 40 Gr Sugar
- 100 Gr Butter

For the chocolate sauce

- 75 Gr Dark chocolate
- 150 Gr Cream 35%
- 4 Scoop(s) Vanilla ice cream

## Préparations

Temps de préparation **30 mins**

For the preparations

Peel and cut the pears in small cubes. In a sauce pan, melt 100g of butter.

For the nems

In a hot pan, melt 40g of butter, sear the pears, add the sugar, caramelize them and set aside. Spread the melted butter on the brick sheets with a pastry brush, then cut the sheets in three equal strips. Put a table spoon of pears on each strip and roll them as a nem, then transfer to a baking sheet lined with a parchment paper.

For the chocolate sauce

Bring the cream to boil, pour it on the chocolate and stir it until it reaches a smooth consistency.

For the plating

Put the nems in the oven for 8 minutes, place them on a small plate, garnish with the chocolate sauce, and put a nice scoop of vanilla ice cream on the side.

**Bon appétit!**