

Yogurt biscuit discs, poached pear quarters with lemongrass, creamy matcha, dried meringue sticks

Recipe for 4 persons

Description

Note

Make sure to wait 3 to 5 minutes once you poured the cake mix in the mould before you bake it in the oven to allow the baking powder some time to start working.

Ingredients

Yogurt cake

- 3 Unit(s) Egg
- 2 Cup(s) Sugar
- 1 Cup(s) Canola oil
- 3 Cup(s) Flour
- 2 Tbsp Baking powder
- 1 Cup(s) Plain greek yogurt 0%

Poached pear

- 2 Unit(s) Pear
- 0.50 Stick(s) Lemongrass
- 250 Gr Sugar
- 1 Liter(s) Water
- 0.50 Unit(s) Lemon

Matcha cream

- 150 Ml Milk
- 150 Ml 35% cooking cream
- 4 Unit(s) Egg yolk
- 30 Gr Sugar
- 250 Gr White chocolate
- 2 Leaf(ves) Gelatin
- 2 Tbsp Matcha tea

French meringue

- 75 Gr Egg white
- 75 Gr Sugar
- 75 Gr Icing sugar

Dressing

- 12 Leaf(ves) Coriander

Preparation

- Preparation time **25 mins**
- Preheat your **Oven** at **212 F°**

Yogurt cake

Butter and sprinkle the molds with sugar.

In the indicated order, combine all the ingredients (except the baking powder) and combine with a whisk. Add the baking powder last and combine gently.

Fill the molds to 3/4 of their height, leave aside for 3 minutes and transfer to the oven for roughly 35 minutes.

Poached pears

Bring to a boil water and sugar with cruushed cinnamon stick.

Peel the pears, slice in halves, remove the heart and rub with lemon.

Put them in warm lemongrass syrup with lemon.

Let them cook until you can easily go threw with the tip of a knife then remove and strain. Keep aside.

Matcha cream

Rehydrate the gelatin in cold water.

In a sauce pot, bring the milk and cream to a boil with the aromas you prefer (tonka, vanilla, etc...). Lower the heat.

In a mixing bowl, blanch the egg yolks and sugar until it forms ribbons. Add the hot liquid to the egg mixture while continuing to whisk. Transfer back to the sauce pot nuing to stir, until the liquid reaches a temperature of 82 °C. Add the rehydrated geletin sheets (be sure to remove excess water first). Pour this mixture on the white chocolate, wait 30 seconds and then stir gently to combine. Transfer to a baking sheet lined with plastic wrap and place in the fridge to cool quickly. Cover with plastic wrap once cooled to avoid a crust on the top.

French Meringue

Whisk the egg whites with a pinch of salt until it forms peaks. Add the sugar slowly while whisking to tighten the meringue and make it nice and shiny.

With the help of a piping bag and a uniform tip, make nice tubes on a baking sheet lined with parchment paper. Transfer to your oven at 90°C (194°F) for 1h30m. Once cooked, leave at room temperature, uncovered. You should be able to break them into small pieces that are crunchy.

Plating

Slice the half pears in 3. Cut the cake lenghtwise to create thick lines of cake.

Put your cake on a plate, add dots of matcha cream on the cake and few slices of pears.

Add meringue sticks on top and cilantro leaves for garnish.

Bon appétit!