



## Pear and gingerbread pavlova

### Ingrédients

**Liqueur de Pain d'Epices Briottet** 1 tablespoon

**Mousse de Crème de Cassis de Dijon Briottet**

Pear 1

Butter 1 pat

Whipped cream 1

Chantilly 1 tablespoon

Mulot et Petitjean gingerbread Breadcrumb

### Les étapes

Peel and cut the pear into quarters and brown in a pat of butter. At the end of cooking, add our craft gingerbread liqueur (or Christmas liqueur).

In an individual bowl, crumble your meringue into pieces. Add the warm pears and cover with whipped cream. Alternate whipped cream and blackcurrant cream mousse.

Sprinkle of gingerbread's breadcrumbs and enjoy this dessert full of greed!

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