



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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