

CHOCOLATE AND PEAR CAKE

The pear and chocolate cake is an exquisite dessert that best offers a classic pastry pairing. With a velvety appearance and a soft heart, it is a real treasure chest, perfect for concluding a special lunch with the family or a dinner with friends.



INGREDIENTS:

250 g of cocoa shortcrust pastry
375 g of cream
250 g of Emilia Zaini extra dark chocolate
125 g of egg whites
125 g of sugar
80 g of yolk
35 g of Emilia Zaini bitter cocoa
4 pears in syrup
To decorate:
 Emilia Zaini bitter cocoa



Difficulty
MEDIUM



Preparation
 70 min + 9
 hours



Portions
 8

- 1 To make the pear and chocolate tart, you need to prepare the cocoa shortcrust pastry and let it rest in the refrigerator for at least an hour.
 After the necessary time, roll out the pastry with the help of a rolling pin, up to a thickness of 2-3 millimeters, and arrange it in a pan or in an 18-20 cm diameter mold, creating a border of about 2- 3 cm. Bake in a convection oven at 170 ° C for about 20-30 minutes.

TIP

With the leftover biscuit dough you can make pastries, using them as a base and completing them with custard and berries.

- 2 Meanwhile, prepare the layer of flour-free biscuit dough: in a planetary mixer, beat the egg whites with the sugar until you get the right consistency. The typical tip suspended on the whip will form. Add the egg yolks and work until the mixture is homogeneous. Finally add the previously sifted cocoa, mixing with a spatula and being careful not to disassemble the whole. Roll out the biscuit dough on a baking sheet lined with parchment paper and bake at



170 ° C for 10 minutes. Remove from the oven, let it cool and coppate the pasta biscuit with a 16 cm diameter ring

- 3** Prepare the ganache: bring the cream to a boil and melt the chopped dark chocolate in it. If necessary, blend for a few seconds with an immersion blender. Mix and transfer to a pastry bag.
- 4** Whip the cake: unmold the cocoa shortcrust pastry shell and pour in a little chocolate ganache, still hot. Place the disc of biscuit dough on top, cover with another thin layer of ganache.
- 5** Arrange the pears cut in half and previously drained in a radial pattern. Pour over all the ganache so that they are completely covered and only a slight 'curve' can be seen on the surface of the cake. Let it rest in the fridge overnight. Before serving, sprinkle with cocoa.

TO PREPARE THE COCOA SHORTBREAD

- **220 g** flour
- **15 g** bitter cocoa
- **150 g** butter
- **100 g** icing sugar
- **40 g** eggs

In a planetary mixer, mix the butter (at a temperature of 13-15 °) and sugar. Work well and add the eggs at the same temperature as the butter (or in any case at room temperature). Work and add the flour and cocoa. You will need to obtain a uniform compound, not too compact and elastic. Wrap it with cling film and place it in the fridge for about 10 hours.