

PEAR & VANILLA  
SOUFFLÉ





MAKES 24 DESSERTS

## POACHED PEAR WITH VANILLA BEAN PASTE

Comice pear .....	630g
Mineral water .....	1300g
Brown sugar .....	190g
<b>NOROHY</b> vanilla bean paste .....	38g

**Peel** and **dice** the pears, immediately **submerging** them in water with a little lemon **so that they don't brown**.

**Bring** the water, brown sugar and vanilla bean paste **to a boil**.

**Add** the pears and cook on a very low heat with the lid on until you can slide a knife into them easily.

**Store** the pears in the refrigerator.

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## VANILLA SOUFFLÉ BASE FOR VANILLA SOUFFLÉ

European-style butter .....	82g
All-purpose flour .....	82g
Whole milk .....	820g
<b>NOROHY</b> vanilla bean paste .....	12g

Use the butter and flour to **make** a roux, then **set it aside**.

**Heat** the milk and vanilla bean paste, then gradually **add in** batches of the roux to **make** a béchamel sauce.

**Boil** for 2 minutes.

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## VANILLA SOUFFLÉ

Vanilla soufflé base .....	1000g
Egg yolks .....	240g
Egg whites .....	440g
Sugar .....	240g
Cream of tartar .....	4g

**Heat** the soufflé base in a saucepan to approx. 120°F (50°C) and **mix it until it is very smooth**. **Add** the egg yolks and **mix** them in well.

At the same time, **beat** the egg whites with the pre-mixed sugar and cream of tartar.

Gently **fold together** the two mixtures.

## PREPARATION

**Make** the poached pears and vanilla soufflé base. **Set aside**.

**Grease** the soufflé molds and **sprinkle them with sugar**.

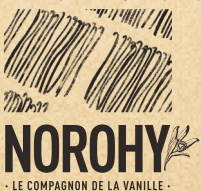
**Place** 20g of finely diced poached pears in the base of the soufflé mold, then **fill** them to the top with soufflé mix.

**Bake** in a fan-assisted oven at 350°F (175°C) for 7 minutes.


**Serve** as soon as the soufflé is out of the oven.



This recipe is brought to you by:



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