



## Pear Juice Mousse Tartlets on Hazelnut Crunch Base

Makes 6 tartlets (dessert rings Ø 7.5 cm / 3 in)

### Ingredients

For the Hazelnut Crunch Base:

- 80 g (2.8 oz) white couverture chocolate
- 60 g (2.1 oz / 1/4 cup) hazelnut butter
- 150 g (5.3 oz) biscuits (100 g / 3.5 oz oat biscuits + 50 g / 1.8 oz kadaif/angel hair pasta)
- 1/4 tsp fleur de sel or flaky sea salt

For the Mousse:

- 3 egg yolks
- 250 ml (8.5 fl oz / 1 cup) pear juice (e.g., "Willi" from Klindworth)
- 225 g (8 oz / 1 cup) mascarpone cheese
- 5 sheets gelatin
- 210 g (7.4 oz / approx. 1 cup) heavy cream
- 3 egg whites
- 3 packets vanilla sugar or 25 g (0.9 oz / 2 tbsp) sugar + 1 tsp vanilla extract

Additionally:

- About 75 g (2.6 oz / 3/4 cup) blanched, ground hazelnuts
- Optional: whole hazelnuts and mint leaves/lemon balm for decoration

### Instructions

For the hazelnut crunch base, melt the couverture chocolate at low wattage in the microwave or over a water bath. Finely crumble, crush, or grind the biscuits and kadaif. Mix in the salt, then combine with the melted chocolate and hazelnut butter to form a thick mixture. Distribute evenly into the dessert rings, press down firmly, and chill.

For the mousse, beat the egg yolks, pear juice, and mascarpone until frothy. Soak the gelatin sheets in cold water for at least 5 minutes, then squeeze out well and dissolve over low heat in a saucepan or in a small bowl in the microwave (low wattage, briefly). Stir a small amount of the pear juice mixture into the dissolved gelatin to temper it. Then, while stirring constantly, add the tempered gelatin mixture to the remaining pear juice mixture. Place in the refrigerator for about 30–60 minutes to thicken slightly, stirring occasionally.

Whip the egg whites until stiff, gradually adding the sugar, and continue beating until glossy. Separately, whip the heavy cream until stiff. Gently fold both the whipped cream and beaten egg whites into the pear juice mixture in portions.

Spoon the mousse into the dessert rings over the crunch bases, smooth the tops, and freeze for at least 4 hours or refrigerate overnight.

Toast the ground hazelnuts at 150°C (300°F) for about 5 minutes, until fragrant. Let cool completely.

Carefully remove the tartlets from the rings, place on plates, and sprinkle the tops with the toasted ground hazelnuts. Optionally, decorate with halved whole hazelnuts and mint or lemon balm leaves. If the tartlets were frozen, allow them to thaw at room temperature for 1 hour before serving – or enjoy them as an ice cream dessert (perfect for summer!).