



CREATION
Creating Wines of Distinction

Creation Chardonnay

Pear Flan with Pear and Toasted Almond Sorbet by chef Eleanor Niehaus

Delicious on its own, this yummy flan is a sensation when paired with the Creation Chardonnay 2013.

Flan Ingredients:

Today shortcrust pastry

Frangipane

170 g castor sugar

170 g salted butter

3 eggs

140 g ground almonds

30 g cake flour

2 fresh pears, cored and sliced thinly

Method:

Line the mould that you are going to use with shortcrust pastry and prick with a fork.

Blind bake for 15 minutes.

Take out baking beans and bake for another 7 minutes.

Cool down and remove the pastry from the mould.

Mix ground almonds and cake flour together.

Place sugar, butter and eggs in a mixer and mix till smooth.

Add this to the flour mix, only mix till combined and place in piping bag.

Pipe the frangipane mix into the shortcrust mould till it is filled halfway.

Fan out sliced pears onto your frangipane and brush with sugar syrup.

Bake at 175° C for 20 to 25 minutes.

Sorbet and Puree Ingredients:

3 fresh pears, cored, peeled and cut into blocks.
200 g castor sugar
200 ml water
50 g toasted almonds

Method:

Place all the above ingredients in a pot, cover with foil and cook on medium heat till liquid has reduced by half and pears are soft.

Blend in a bar blender till smooth and pass through a fine strainer.

Place 1/3 of your puree on the side for garnish and the rest in the sorbet machine till it can be scooped out and place in the freezer.

Dried Pear Ingredients:

1 pear (thinly sliced whole pear)
100 ml water
100 g castor sugar

Method:

Dissolve the sugar over low heat.

Add thinly sliced pear to the sugar syrup.

Serves 4

