

# FOUR-CHEESE MOUSSE WITH GREEN ASPARAGUS CRUDITÉS AND KAISER PEAR SORBET



## INGREDIENTS FOR 8 PORTIONS

### for the sorbet

- 340g kaiser pears, peeled and blanched in water and white wine
- 300g 30 baumé sugar syrup
- 1/4 grated zest of a quarter lime

### for the four-cheese mousse

- 300g fresh cream, softly whipped
- 250g Four Cheeses Sauce
- 40g fresh cream for softening in a bain-marie
- 2 sheets of gelatine, softened in cold water
- q.s. salt and pepper
- 80g fresh cow's milk ricotta, pushed through a very fine sieve
- 10g fresh sage leaves, blanched and finely chopped

## METHOD

### for the sorbet

- With Pacojet: pour it all into the beaker, cool to minus 25°C and pacotize. Traditional method in sorbet maker: purée with a stick blender and then push through a chinois.

### for the four-cheese mousse

- Stir the sheets of gelatine into the four-cheese cream diluted in the bain-marie.
- Immediately add the ricotta, followed by the sage, salt, pepper and softly whipped cream, making sure it does not curdle.
- Rest in the fridge for a couple of hours.
- Wash and trim 16 green asparagus spears, cut into julienne, sprinkle with a little salt and drizzle over a very mild extra virgin oil.

### to serve

- Use two spoons to make quenelles of the four-cheese mousse.
- Garnish with a fresh sage leaf.
- Use the asparagus as a bed for a ball of sorbet, in turn garnished with a slice of dried pear.

## PRODUCTS IN THIS RECIPE



Four Cheeses Sauce