

PARMESAN WAFFLE WITH PEAR MOUSE



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a non-stick pan, distribute a little grated Parmesan cheese and melt at a medium low heat, then place the hot waffle on an upside-down plate to give the desired shape. In the meantime, cut the pears into small cubes and sauté them in a pan together with the traditional balsamic vinegar of Modena. Leave to cool, then blend the pears and mix with the ricotta. At this point in a sauté the fresh raspberries with a little sugar; then add the toasted pine nuts. Transfer the pear mousse to a piping bag and fill the parmesan waffles with the cream. Complete with the raspberry sauce and a few drops of traditional Extravecchio balsamic vinegar of Modena.

Menù Ingredients

100 Aceto balsamico tradizionale di Modena D.O.P. -
Traditional Balsamic Vinegar of Modena PDO - K5Z
400 Pere allo sciroppo (Pears in Syrup) - AI3
q.s. Aceto balsamico tradizionale di Modena D.O.P.
extravecchio - Traditional Balsamic Vinegar of Modena PDO,
Extra Old - K4Z

Ingredients

600 g. Ricotta cheese
q.s. Pamiggiano Reggianop cheese
q.s. Sugar
q.s. Raspberries
q.s. Pinenuts