

ORANGE CARAMEL, POACHED  
PEARS, WALNUT AND  
DARK CHOCOLATE MERINGUE  
CHRISTMAS TREE



INGREDIENTS:

ORANGE CARAMEL

- 200G CASTER SUGAR
- 25G BUTTER
- 120ML CLEMENTINE JUICE / ZEST
- 180ML DOUBLE CREAM

DARK CHOCOLATE MERINGUE

- 4 EGG WHITES
- 225G CASTER SUGAR
- 4 TBSP COCOA POWDER

POACHED PEARS

- 1 LITRE WATER
- 300G CASTER SUGAR
- 1 CINNAMON
- 2 STAR ANISE
- 5 CLOVES
- 1 VANILLA POD, CUT IN HALF,  
WITH SEEDS SCRAPED OUT
- JUICE AND PEEL OF 3 ORANGES
- 8 RIPE PEARS

CHOCOLATE SAUCE

- 50G BUTTER
- 100G DARK CHOCOLATE, CHOPPED



WHIPPED IRISH CREAM

-600ML DOUBLE CREAM

-3 TBSP IRISH CREAM LIQUEUR (BAILEYS)

-50G ICING SUGAR

-MINT FOR DECORATING

## GARNISH

-100G WALNUTS, TOASTED AND CHOPPED ROUGHLY

-100G COCOA POWDER FOR DUSTING



-FOR THE POACHED PEARS: PLACE ALL OF THE INGREDIENTS EXCEPT THE PEARS IN A SAUCEPAN.

-PEEL THE PEARS. ADD THEM TO THE PAN ONCE THEY ARE PEELED, THEN PLACE THEM ON THE STOVE AND BRING TO THE BOIL, THEN REDUCE TO A SIMMER.

-ONCE COOKED, REMOVE THE PAN FROM THE HEAT AND ALLOW THE PEARS TO COOL IN THE SUGAR SYRUP. TO CHECK IF THEY ARE COOKED, PUSH A KNIFE INTO THE MIDDLE OF THE FRUIT. IF THE PEARS FEEL SOFT, THEY ARE COOKED. COOL THEM DOWN UNTIL THEY ARE COLD.

**-FOR THE ORANGE CARAMEL: BRING THE CREAM AND CLEMENTINE JUICE/ZEST TO THE BOIL IN A PAN, THEN TAKE OFF THE HEAT AND KEEP READY FOR THE CARAMEL SAUCE.**

**-PLACE THE SUGAR IN A SEPARATE SAUCEPAN ON MEDIUM HEAT. KEEP SWIRLING THE PAN AS THE SUGAR BEGINS TO DISSOLVE AND THE MIXTURE BEGINS TO SIMMER. THERE'S NO NEED TO STIR, JUST KEEP SWIRLING THE PAN! THE MIXTURE WILL START TO BROWN TO A DEEP GOLDEN COLOUR; ONCE THAT IS DONE, QUICKLY ADD THE BUTTER THEN ADD THE HOT CREAM. THE MIXTURE WILL BEGIN TO SEIZE A BIT, BUT KEEP STIRRING UNTIL IT THICKENS UP AND BECOMES GLOSSY AND SMOOTH, THEN TAKE OFF THE HEAT AND LEAVE TO COOL UNTIL IT IS COMPLETELY COLD.**



**-FOR THE MERINGUE: PREHEAT THE OVEN TO 120 °C/FAN 100 °C / GAS 1/2.**

**-LINE 2 LARGE BAKING TRAYS WITH PARCHMENT PAPER. DRAW CIRCLES MEASURING ABOUT 5CM, 15CM, 25CM, 35CM AND 45CM ON THE PAPER, THEN TURN THE PAPER UPSIDE DOWN ON THE BAKING TRAYS.**

-PUT THE EGG WHITES IN A LARGE BOWL. USING AN ELECTRIC WHISK, WHISK THE EGG WHITES UNTIL THEY FORM STIFF PEAKS, THEN ADD THE CASTER SUGAR A TABLESPOON AT A TIME, UNTIL THE MERINGUE IS SMOOTH, GLOSSY AND THICK. WHEN THAT HAS BEEN ACHIEVED, ADD THE COCOA POWDER AND CARRY ON WHISKING UNTIL THE COCOA POWDER IS IN THE MERINGUE.

-DIVIDE THE MIXTURE BETWEEN THE 5 CIRCLES, SPREADING IT EVENLY TO THE EDGES. BAKE FOR 1½ HOURS, THEN TAKE OUT OF THE OVEN AND PLACE ON A WIRED RACK TO COOL DOWN COMPLETELY BEFORE USE.



-FOR THE IRISH WHIPPED CREAM: WHIP THE CREAM, ADD THE IRISH CREAM LIQUEUR AND ICING SUGAR AND KEEP WHIPPING UNTIL A SOFT PEAK IS FORMED. PUT ASIDE FOR LATER.

-FOR THE DARK CHOCOLATE SAUCE: PLACE THE INGREDIENTS IN A MICROWAVE. WHEN THE CHOCOLATE HAS MELTED, ADD THE BUTTER AND STIR UNTIL GLOSSY AND SMOOTH.

**-TO ASSEMBLE THE TREE: PLACE THE LARGE MERINGUE BASE ON THE BOTTOM, THEN LAYER EACH ONE ON TOP OF EACH OTHER IN ORDER OF SIZE, EACH TIME ADDING A LAYER OF IRISH CREAM, ORANGE CARAMEL, A FEW SLICES OF POACHED PEARS AND TOASTED WALNUTS.**

**-DRIZZLE THE MELTED CHOCOLATE OVER THE FINISHED MERINGUE TREE, THEN DECORATE IT WITH MINT AND GIVE IT A DUSTING OF COCOA POWDER. SERVE.**

