

Spiced pancakes with Caramelized pears. Walnuts, mascarpone and warm chocolate sauce

Celine's Cuisine Cooking Demonstration @ Murrieta Cooks

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1) Caramelized Pears

4 slightly under-ripe pears cut in small pieces

2 tablespoons butter

1/4 cup superfine sugar

Cinnamon

Heat butter in large skillet over medium-high heat. When foam subsides, add pears; increase heat to high. Sauté pears until just golden on all sides, about 10 minutes.

Sprinkle pears with sugar

Cook, stirring gently, over medium heat, until pears are lightly glazed and golden. Sprinkle with a little cinnamon. Set aside

2) Caramelized Walnuts

1 cup walnut

2 tbsp superfine sugar

In the same skillet you cooked the pears, add the walnut and sprinkle with sugar.

Saute until caramelize and crunchy

3) Mascarpone with Agave Maple Syrup

1 cup mascarpone

2 tbsp Agave Maple Syrup

Mix all the ingredients together

4) Warm Chocolate Sauce

1/2 cup Heavy cream

1 cup semisweet chocolate chips

1tsp butter

Warm up heavy cream in a pot over low heat then add chocolate chips. Whisk until you have a silky creamy consistency. Add the butter and whisk again together.

5) Pancake.

Apple and Cinnamon Mix pancake (Murrieta Cooks!). Follow instructions from the packet.

On a plate display the hot pancake, on the top add the caramelized pears, the mascarpone and pour the warm chocolate. Add fresh mint (optional)