

# Almond Parfait with Vanilla Poached Pears



Total Time: 365 mins

Portions: 6-8 Portions

## Ingredients

### Parfait

3 tbsp Almond Liquor (optional)  
120 g Almonds  
60 g Caster Sugar  
3 Egg Yolks  
80 g Caster Sugar  
1 Taylor & Colledge Organic Vanilla Pods  
300 ml Whipping Cream  
3 Egg Whites  
pinch Salt

### Decoration

about 5 - 10 g Honey A drizzle  
about 15 - 20 g Almonds

### Pears

about 100 - 200 g Pears 2  
50 g Caster Sugar  
200 ml White Wine alcohol free: white grape juice  
1 Lemon  
1 Taylor & Colledge Organic Vanilla Pods

## Preparation

1. Prepare a small loaf pan (18 cm) by lining with parchment paper.
2. In a small saucepan, combine 4 tbsp of sugar with 2 tbsp of water. Stir until the sugar is dissolved and bring to a boil. Then add the almonds, stirring until the almonds are coated. Reduce the heat to medium and simmer until the sugar crystallizes. Keep stirring until the sugar re-melts, letting the liquid coat the almonds.&nbsp;
3. When the sugar is completely liquid, carefully pour the mixture onto a baking sheet. Cool completely, then finely chop 2/3 of the candied almonds and set the remaining almonds aside.
4. To make the parfait, whip the egg whites with a pinch of salt until stiff. Then slowly add 40 g sugar and beat until thick and shiny. Set aside.
5. Split the vanilla pod with a knife and scrape out the seeds. In a medium bowl, beat the egg yolks with 40 g sugar and vanilla seeds until light and creamy.&nbsp;
6. Whip the cream to a soft peak.&nbsp;
7. Gently fold 1/3 of the egg whites into the egg yolk mixture, then fold in the remaining egg whites and cream. Add the chopped almonds and almond liquor, if using.
8. Pour the mixture in the loaf pan and freeze for at least 5 hours or overnight.

9. Before serving, peel the pears, cut in halves and remove the core. Rub with lemon juice to prevent browning. Split the vanilla pod with a knife and scrape out the seeds. Keep the pods.
10. In a small saucepan, slowly caramelize 50 g of sugar over medium heat. Add the white wine and simmer until the sugar dissolves. Place the pears in the saucepan, add the vanilla seeds and the pods and cook for 20 minutes until the pears are soft.
11. To serve, remove the parfait from the freezer and leave for 10 minutes to soften a little.  Place on a platter, remove the loaf pan and top with remaining almonds and honey. Cut into 1 – 2 cm thick slices and serve with the warm poached pears.