

Pear Strudel with Caramel Ice Cream

Strudel dough:

Ingredients:

2C flour
1 tbsp Canola oil
1 egg
3-4 oz lukewarm water
Confectioner's sugar

Preparation:

Mix the ingredients with the water into smooth dough. Wrap in clear plastic wrap and let rest.

With your hands form dough into a flat pizza-like shape but rectangular, not round. It has to be real thin, the size of a large roasting pan.

Pear Filling:

Ingredients:

2 pounds of pears (Williams)
2 tbsp lemon juice
2 oz raisins
1 oz tasted almond slices
4 oz sugar
1 stick butter
1 pinch cinnamon
1 tbsp plain bread crumbs

Preparation:

Peel and core the pears, cut into thin slices and drizzle with the lemon juice. Add the sugar, raisins, and almonds and mix everything together.

Place the thin dough on a cloth sprinkled with flour. Put the filling on one half of the dough and leave a 4 inch blank on the sides. Roast the bread crumbs in a bit of butter and spread the blank dough parts. Use the floured cloth to roll up starting at the filling end. Tuck the end pieces under and place the strudel on a greased baking pan. Melt the butter and drizzle on top of the strudel.

Bake for about 25 min on 375 ° F until brown but not burned. Sprinkle with confectioner's sugar

Caramel Ice Cream

Ingredients:

½ pint heavy cream
½ pint milk
4 egg yolks
5 oz sugar
1 vanilla bean

Preparation:

Boil cream and milk with the black "goo", scratched out of the vanilla bean. Melt the sugar until slightly caramelizing.

Take vanilla bean remains out of the milk mixture and carefully pour into caramelized sugar. Stir to dissolve the caramel. Whisk the egg yolks in a hot water bath and add the caramel/milk mixture.

Whisk until the mixture slightly thickens. Put into a cold water bath and keep stirring until the mixture cools down. Freeze it in an ice maker.

Presentation

Cut the strudel into 1 ½ inch strips, decorate a tbsp plum sauce around it and add the ice cream.