

## GELESPESSA Recipes

An original École Valrhona recipe



### Tonka Bean & Pear Compote

<b>200 g</b>	<b>Williams pears</b>
<b>50 g</b>	<b>Williams pear purée</b>
<b>40 g</b>	<b>Invert sugar</b>
<b>0.2 g</b>	<b>Tonka beans</b>
<b>0.5</b>	<b>VANILLA BEAN</b>
<b>0.5 g</b>	<b>SOSA Gelespessa</b>

Heat the pear purée gently to 100-120°F (40-50°C) and dissolve the invert sugar. Infuse the VANILLA BEAN and Tonka bean. Add the Gelespessa and mix using an immersion blender. Finely dice the fresh pears then sprinkle with lemon juice to avoid discoloration. Coat in the purée to obtain a compote texture.