

Mini Maple Walnut

Maple Walnut ice cream with poached pear, chocolate sauce & caramelized walnuts.

Ingredients

Mövenpick Maple Walnut

For 4

200 g pear, sliced

4 scoops of Mövenpick Maple Walnut

80 g chocolate sauce

20 g caramelized walnuts

Preparation

Plating:

Poach the pear slices in a sugar syrup and place in a glass bowl. Add the scoop of Mövenpick Maple Walnut and drizzle with lines of the chocolate sauce. Dust with caramelized walnuts. Alternative: Depending on the season, instead of pears use poached apples, plums or prunes.

