



Pear and icewine compote with smoked mango fillet and sweet pea shoot salad



LET YOUR IMAGINATION RUN WILD with this dazzling dessert. Imagine buttery soft pears in a luscious icewine compote. Picture perfectly ripe sweet mangoes lightly smoked with aromatic Szechwan pepper then topped with a crispy fresh sweet pea shoot salad tossed with citrus-vanilla dressing. This is the ultimate in gustatory adventure. *Serves 8*

PEAR AND ICEWINE COMPOTE

250 mL (1 cup) fruit stock, page 151
1 large Anjou pear, peeled, cored and cut in 1.25 cm (½") dice
4 g (2) gelatin leaves, bloomed
90 mL (⅓ cup + 2 tsp) vQA Jackson-Triggs Gewürztraminer icewine
Bring stock to a boil in a saucepan. Reduce heat to medium, add pears and cook, covered, until fruit is soft but still retains its shape, about 10 to 20 minutes. Remove pears from stock with a slotted spoon and set aside to cool.

Reduce stock to 100 mL (⅓ cup + 1 Tbsp). Remove from heat and add gelatin, stirring well to combine. Cool to 20°C (68°F) and stir in icewine and pears. Pour compote into a shallow nonstick pan and refrigerate until set.

SPICED SMOKED MANGO FILLETS

70 g (2.5 oz) jasmine rice (or other white rice)
15 mL (1 Tbsp) Szechwan pepper
15 mL (1 Tbsp) anise seeds
1 large mango, unpeeled but pitted

Combine rice, pepper and anise seeds in a wok or a heavy cast-iron pan; heat on high until the mixture starts to smoke. Remove from heat. Cover smoking rice and spices with loose aluminum foil; lay mango on

top. Cover the wok or pan with a tight-fitting lid or a bowl, making as tight a seal as possible. Allow mango to smoke for 10 to 15 minutes, according to taste. Remove mango from pan, skin it, and slice it into thin fillets. Discard rice, pepper and anise seeds.

MANGO GRATIN

80 g (2.9 oz) pastry cream, page 155
60 mL (¼ cup) mango purée, page 151
20 g (0.7 oz) mascarpone cheese

Combine cream and purée in a microwaveable bowl; heat on high in 15-second intervals. Stir between intervals. Repeat until the mixture is warmed and thoroughly combined. Fold in cheese. Keep warm until serving time.

PEA SHOOT SALAD

50 g (1.9 oz) sweet pea shoots, leaves only
60 mL (¼ cup) citrus dressing, page 153

Just before serving, gently toss pea shoots with dressing, making sure that all leaves are coated.

GARNISH

8 sesame seed and almond croustillants, page 156, cut in 5 cm (2") rounds and baked in 5 cm (2") round flexible silicone moulds
80 mL (⅓ cup) sweet pea emulsion, page 152

ASSEMBLY

Arrange some compote in the centre of each plate. Top with a croustillant and a few mango fillets. Spoon a dollop of gratin on the fillets and caramelize with a blowtorch (or heat a metal spatula over an open gas flame and slide it over the gratin). Place a small bunch of salad atop the gratin. Spoon a bead of emulsion in front of the dessert. Serve immediately.

WINE

Here is another opportunity to use the wine you want to pair as an ingredient in the recipe. We suggest a Canadian vQA Jackson-Triggs Gewürztraminer icewine, with its aromas of ripe pears and peaches and wonderful long-lasting flavours of dried apricots, apples, honey and papayas. This wine should pair very well with the spice notes of this dessert. As an alternative, consider a *Sélection de Grains Nobles* from the French Alsace.