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This pastry is an exquisite blend of the finest butter laminated Viennoiserie filled with crème patissiere, raspberry jam and poached raspberry pears infused with vanilla.

The Four Stages of Materials Preparation

Stage 1. The raspberry pear syrup is prepared and cooled, and tinned pears are placed in the syrup, which is placed in a stainless-steel bowl and covered for a minimum of two days in a fridge at 3 °C.

Stage 2. The crème patissiere is prepared, cooled and piped into fingers of 4–5 cm length on silicone paper using a 1-cm round piping tube and frozen at −18 °C.

Stage 3. The laminated pastry element is prepared first by mixing a stiff, sweet, yeasted dough.

Stage 4. Special lamination croissant butter containing a minimum of 84% fat is made into a rectangular block by passing it through a dough sheeter or rolled by hand between sheets of plastic. The butter block should be chilled overnight. This process can involve the one-minute croissant butter block technique (Griffin, 2015).

Raspberry Pear Preparation

Method: Juice from the tinned pears is strained into a saucepan. The sugar and raspberry purée are added to the pear juice, and the mixture is brought to the boil and allowed to simmer for 5 minutes. The juice is strained to remove raspberry seeds, and the vanilla is added and stirred into the mix. The syrup should be set aside to cool, at which point the raspberry alcohol is added, and finally the pears. The pink syrup mixture with the pears should be placed in a sealed container, covered and put in the fridge at 3 °C for two days to ensure correct colouration of the pears.

The Science: The raspberry pear juice is a super-saturated sugar solution, having a higher sugar content than that of the pears. Osmosis takes place over the two days of soaking, whereby the pears, immersed in the super-saturated solution, draw the super-saturated pink pear solution towards their centre, resulting in a crimson red/purple coloured pear. The pears should be rinsed and patted dry using a clean cloth before placing them on the proofed fermented dough at a later stage in the process.

The Crème Patissiere

Stage # 1:

50 g Caster sugar  
50 g Cornflour  
4 Egg yolks (100 g approx.)  
150 g Milk  
Mix together to form a paste

Stage # 2:

450 g Milk  
50 g Sugar  
Vanilla Pod or Essence

Total weight 754 g.

Method:

- Boil the milk, sugar and vanilla pod, then whisk in the paste to form a smooth batter.
- Bring back to the boil to thicken.
- Transfer to a large stainless-steel bowl.
- Sprinkle with icing sugar to prevent skinning.
- Store in a refrigerator when cool, pipe into fingers as previously described and freeze.

Preparation and Cutting of the Pastry

For the raspberry pear viennoiserie, the pastry is sheeted to a thickness of 9 mm and chilled again for 20 minutes to stiffen the butter and the pastry dough. This enables cutting, without shrinking the pastry, with a large pear-shaped or teardrop-shaped cutter. The pear-shaped pastry pieces are placed on a tray with silicone paper, egg-washed and proofed at a temperature of 27 °C.
for 60–90 minutes at 75–80% relative humidity. The temperature is critical, as if it exceeds 28 °C, the butter will liquefy and run out of the dough, destroying the lamination layers.

When proofed, the frozen custard fingers are placed in the centre of the proofed pastry and given a gentle shove downwards to embed them into the pastry. The function of the frozen custard fingers is to prevent the custard from leaking out over the edges as the pastry rises. Raspberry jam is then piped onto the frozen custard, and finally, the rinsed, dried raspberry pears are sliced five times from right to left but leaving the upper part of the pear attached. The sliced raspberry pear is placed on the custard and pressed down to prevent it falling over in the oven while baking.

Using a ventilated or fan oven, pre-set the temperature at 230 °C, load the pastry and close the oven door. Reset the temperature to 175 °C and bake for 22–24 minutes. The baked pastry should be allowed to cool, then glazed with nappage or apricot jam. Next, use a bench scraper, with the blade placed 3 mm from the edge of each pastry at a 45 ° angle. The pastries are then dusted using a small sieve with icing sugar. The same is done at the slender tip side of each pastry using a small sieve and adding a dusting of raspberry powder. Finally, a fresh raspberry is placed at the top of the baked pear on the pastry. If required, red chocolate hearts may also be sprinkled on the baked raspberry pear pastry to finalize the garnish. To see the raspberry pear pastries spring to life in the oven using time-lapse photography, refer to the link in the bibliography (Griffins Bakery, 2016).

REFERENCES
Griffin JA. 2015. *One minute croissant butter block technique*, Galway, James Griffin.

**FIGURE 129.1** Poached raspberry pear viennoiserie.