



# Spiced

## Poached Pear Xmas Trifle

RECIPE BY: Angelica Iluliano (Brand Ambassador)

**MAKES:** 6-8 serves

**PREP TIME:** 35 minutes, plus cooling

**COOK TIME:** 1 hour 20 minutes, plus piping.

Celebrate the season with espresso, spice and the rich depth of the traditional Parisian Essence. This layered trifle of poached pears, chocolate sponge, custard and Chantilly cream brings a luxurious twist to Christmas menus—elegant, indulgent, and unmistakably festive.

### Ingredients

#### Poached Pears

**Prep:** 10 minutes

**Cook Time:** 30 minutes, plus cooling.

4 pears  
4 tbsp [Queen Professional Parisian Essence](#)  
100ml water  
500ml espresso  
70g brown sugar  
100ml [Queen Professional 100% Pure Canadian Maple Syrup](#)  
1 star anise  
1 cinnamon quill  
1 [Queen Professional Vanilla Bean Pod](#), sliced and seeded

#### Chocolate Sponge

**Prep:** 15 minutes

**Cook:** 45 minutes, plus cooling.

220g plain flour  
75g cocoa powder  
1.5 tsp bicarbonate  
1 tsp baking powder  
350g caster sugar  
1 tsp salt  
2 eggs  
240ml buttermilk  
120ml vegetable oil  
240ml hot water  
1 tsp [Queen Professional Natural Organic Vanilla Extract](#)

#### Custard

**Prep:** 5 minutes

**Cook Time:** 30, plus cooling.

1L milk  
250g caster sugar  
100g cornflour  
4 egg yolks  
1 tbsp [Queen Professional Vanilla Bean Paste](#)  
1 tbsp [Queen Professional Parisian Essence](#)

#### Chantilly

**Prep:** 10 minutes

**Cook:** 5-10 minutes, plus overnight refrigeration

500g cream  
200g icing sugar, sifted  
1 tbsp [Queen Professional Vanilla Bean Paste](#)

### Method

#### STEP 1: Poached Pears

Peel pears, slice in half lengthways, and remove cores. Place remaining ingredients for the poached pear in a pot and bring to a boil. Lower the pear slices into the liquid, and reduce heat to a slow simmer. Cover this with a cartouche and cook for 15-20 minutes until slightly firm. Cool pears in syrup, then strain and reserve the syrup. Cut the pears into chunks.

#### STEP 2: Chocolate Sponge

Pre-heat the oven to 180° fan-forced. Sift the dry ingredients for the chocolate sponge together. Mix all the wet ingredients (except hot water), and combine with sifted dry ingredients. Slowly add in the hot water and mix well. Pour this mixture into a lined tin and bake for 35-40 minutes, and tear into chunks once cooled completely.

#### STEP 3: Custard

Place the milk, vanilla bean paste and Parisian essence into a saucepan and bring to a simmer. In a bowl, mix together the sugar and cornflour, make a well in the middle and add in the yolks. Pour half of the hot liquid over the eggs and whisk until smooth. Place egg mixture back into the saucepan and on low heat, whisk and stir until bubbles begin to appear. Once bubbling, remove from heat and pour this mixture in a bowl and allow to cool with a cling film on top (To prevent skinning.)

#### STEP 4: Chantilly

Place ingredients together in a mixing bowl on a stand mixer with the whisk attachment and whisk until thick.

#### STEP 5: Assembly & Garnish

Layer chunks of poached pear, syrup-brushed chocolate sponge, custard, and Chantilly cream in a glass bowl, refrigerate for 12-24 hours to allow flavours to infuse, and finish with a garnish of shaved chocolate before serving.