Pear Lemon Cottage Cheese Cloud

One soft pear-lemon cloud ring, about 3¾ cups (900 ml); 6 modest dessert portions · Active 45 min · Total 11 hr

Ingredients

• Unflavored powdered gelatin, 12 g (one standard 7 g envelope plus 5 g weighed from another), of specified setting strength

• ¼ cup cold drinking water (60 ml)

• ½ cup pasteurized whole milk (120 ml), divided

• 1 cup pasteurized full-fat cottage cheese (240 g), kept cold

• 2 tablespoons lemon juice (30 ml)

• 2 tablespoons plus 1 teaspoon granulated sugar (30 g)

• ½ teaspoon vanilla extract (2.5 ml)

• 1 cup ready-to-eat canned pear dice AFTER draining (180 g), patted dry

• ½ cup pasteurized heavy whipping cream of at least 35 percent fat (120 ml), kept cold

• ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Blender suitable for cold dairy, Small saucepan, Mixing bowl and whisk, Chilled cream bowl and hand whisk, Broad spatula, Knife and board, Sieve and clean towel, Scale and measuring jug, Metal ring mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Milk. Check labels and substitutions.

Make it

1. Chill cream bowl and whisk. Drain pear, pat dry, dice small and weigh 180 g. Check mold capacity, dry and oil lightly. Blend cottage cheese with 60 ml milk until smooth, transfer to bowl and refrigerate. Bloom gelatin over 60 ml cold water in saucepan 5–10 minutes.

2. Add remaining 60 ml milk and sugar to gelatin. Warm gently while stirring until gelatin and sugar dissolve, about 120–140°F (50–60°C); remove before boiling. Whisk 3 tablespoons cold cottage-cheese base gradually into warm mixture. When smooth and lukewarm, whisk back into remaining cold base with lemon and vanilla.

3. Refrigerate 20–35 minutes, stirring gently every 10 minutes, until cool and lightly thickened but not set into lumps. Meanwhile whisk cold cream in chilled bowl to soft bending peaks, then keep it refrigerated. Fold dry pear into the lightly thickened base. Fold cream in gently in two additions, avoiding hard stirring that knocks out its air.

4. Spoon into ring with at least ½ inch (1.25 cm) headroom; put excess in separate refrigerator cup. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until softly firm throughout. Allow 11 hours total including whipping and preliminary chilling.

5. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 6 modest dessert portions with clean knife.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Check cottage cheese, cream, canned pear, extract and gelatin labels. The optional almond-extract variation requires its actual label to be disclosed.

A useful detail

Before aeration, measured water/milk/lemon total 210 ml, plus 240 g cottage cheese, 30 g sugar, 180 g pears and 120 ml cream. Twelve grams gelatin supports an estimated 900 ml aerated mixture after soft cream is folded in. A 1¼-liter mold accommodates ordinary variation; do not force excess to rim.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.