Yields 14 Cups

1 1/2 C Shredded Parmesan

2oz Cooked Beets  
15 oz Can White Beans  
1/2 Lemon Zested

1/8 tsp Salt

1/8 tsp Pepper   
1/8 tsp Garlic Powder

1 Pear

1/4 C Blue Cheese  
1/2 C Chopped Walnuts  
1TBS honey  
1/2 TBS Unsalted Butter

Fresh Thyme for Garnish

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Begin by boiling these purple perfections for 40 Minutes. Once cooked place them directly into a ice bath to remove skins, and set aside in the ice bath to continue cooling.

Next preheat your oven to 375°F and line a baking sheet with parchment paper. Place parmesan in circles along the parchment. These should be fairly large circles, and you should only be able to fit 4 to a baking sheet at a time.

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Bake for 5 minutes, and then proceed to peel them off the parchment and quickly place them into a muffin mold to cool.

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 Now it's time to cut our pear! You can cut this any way you like foodies, but I like to turn mine into matchsticks. These are created by thinly slicing your pear, and then putting them on their side to cut again into strips.

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Take your cooled beets and mix them into your white beans. Add them both (with your beets cut into small pieces) into a food processor with your lemon zest, salt, pepper, and garlic powder and puree until creamy and smooth. Place mix into a bowl then put into your freezer to, once again, cool completely.

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 Meanwhile take your butter, honey, and walnuts and place them into a sauté pan on med high heat. Cook until they become golden brown, and caramelized, and please refrain from eating them at this stage. You will burn your mouth, quite possibly yell at me, and then not be able to taste this amazing creation...The choice is yours but just remember, you have been warned!

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Fill your cups by piping your mousse into the base, and topping it with your pears, candied walnuts, blue cheese, and thyme to create a gorgeous display of silky, purple, bliss! Now bite, delight, and repeat to fully enjoy this LMP treat!