



PROFESSIONAL

CARAMELISED PINEAPPLE, GINGERBREAD & COCONUT



AVONMORE
PROFESSIONAL
PRODUCTS USED



Avonmore Professional
35.1% Whipping Cream

MAKES 10 TARTLETS

INGREDIENTS LIST

Gingerbread Biscuit

- 120g Butter, cubed
- 60g Sugar
- 165g Flour
- 11g Baking Powder
- 60g Egg Yolk
- ¼ tsp Ground Cinnamon
- ¼ tsp Ground Ginger

Pineapple Cremeux

- 125g Pineapple Puree
- 125ml Milk
- 80g Sugar
- 100g Egg Yolks
- 40g Cornflour
- 1 Leaf Gelatine
- 50ml Cream, softly Whipped
- 10ml Coconut Rum

Coconut Gel

- 400ml Coconut Milk
- 4g Agar
- 10ml Coconut Rum

Dried Pineapple

- ½ Pineapple

Caramelised Pineapple

- 1 ½ Pineapples
- 100g Sugar

Assembly & Presentation

- Baby Mint Leaves

THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 GINGERBREAD BISCUIT
- 02 PINEAPPLE CREMEUX
- 03 COCONUT GEL
- 04 DRIED PINEAPPLE
- 05 CARAMELISED PINEAPPLE

01

Gingerbread Biscuit

1. Put the sugar and butter into mixer for the stand mixer. Attach the beater and cream together until pale and soft. Add the egg yolk and mix until fully combined.
2. Add the remaining dry ingredients, and continue to mix until the dough just comes together.
3. Working on a floured surface, turn out the dough and wrap in clingfilm. Chill in the fridge for a minimum of 1 hour.
4. To bake: Preheat the oven to 180°C. Line a baking tray with parchment paper.
5. Roll out the dough on a floured surface to a large rectangle (3mm thick). Cut rectangles 3cm x 8cm and place on the baking tray. Place the tray back into the fridge and chill again for 15-20 minutes. Bake the biscuits for 5-6 minutes until rich golden brown and crisp. Remove from the oven and cool.

02

Pineapple Cremeux

1. Put the gelatine leave in a bowl of cold water for 5 minutes to soften.
2. Put the pineapple puree and milk in a small saucepan and bring to a boil. Put the egg yolks, sugar and cornflour in a bowl and whisk well to combine. When the milk and puree mix is boiling, pour over the egg mix, whisking all the time. Pour back into a clean pan and place over a low to medium heat. Bring the cremeux to a boil and cook until bubbles appear on the surface, whisking well all the time as it will thicken quickly.
3. Remove the pan from the heat and add the squeezed-out gelatine leaves. Whisk well to ensure fully dissolved. Pour the mix into a container and chill completely.
4. Once cool, blend the cremeux with the rum in a food processor until smooth.
5. Pour into a bowl and fold in the whipped cream. Chill until ready to use.

03

Coconut Gel

1. Place the coconut milk and agar in a medium saucepan over a medium heat and bring to a boil. Boil for one minute, whisking all the time. Remove from the heat and add the rum.
2. Cool completely until set (minimum 2 hours.)
3. Once set, put into a food processor and blend until perfectly smooth, stopping to scrape down the sides. Chill until ready to use.

04

½ Pineapple

1. Peel and remove the core from the pineapple. Roughly chop into small pieces and place on a baking tray lined with parchment paper.
2. Dry overnight in an oven on the lowest setting, alternatively, place in a dehydrator at 55°C and dry overnight. Store in an airtight container until ready to use.

05

Caramelised Pineapple

1. Peel and remove the core from the pineapple. Cut the pineapple into 3cm x 8cm rectangles, 2cm thick. Set aside until ready to serve. (Caramelise to serve)

Assembly and Presentation:

Baby Mint Leaves

Whisk the pineapple cremeux and coconut gel until smooth. Place both in 2 piping bags fitted with medium round nozzles.

When ready to serve; caramelize the pineapple. Put half the sugar in a frying pan over a medium heat and once the sugar starts to caramelize, reduce the heat and add a few of the pineapple pieces.

Cook the pineapple, turning once or twice in the caramel. Once coloured, remove and set aside. Continue with the remaining sugar and remaining pineapple pieces.

Pipe alternate dots of coconut gel and pineapple cremeux on a gingerbread biscuit. Place the biscuit on top of the pineapple.

Garnish with dried pineapple pieces and baby mint leaves. Repeat with remaining biscuits.



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