

# VICTORIA PINEAPPLE

## WITH ZESTY LIME

### GRANOLA & VANILLA



MAKES 12 DESSERTS

GLUTEN-FREE

#### PINEAPPLE GEL

Victoria pineapples.....	4
Limes.....	2
Brown sugar .....	42g
Pectin NH .....	5g
Gelatin .....	50g
NOROHY vanilla pods .....	3 pieces

**Prepare** the pineapple and **peel** the limes.

**Dice** the fruit into large pieces and **purée** them in a centrifugal juicer. **Collect** the juice in a container.

**Make** sure you have 650g of juice and **boil** the purée with the split and scored vanilla.

Then **sift** in the brown sugar and pectin NH (which you have mixed together).

**Bring** the mixture to a boil, then **add** in the gelatin.

**Weigh** 30g into rings with plastic wrap pulled taut across their 12cm diameter. **Freeze**.

#### RICE WAFERS

Heavy cream 36%.....	125g
Whole milk .....	65g
Whole milk .....	35g
Sugar .....	50g
Rice flour .....	50g
NOROHY vanilla pods .....	2 pieces

**Heat** up the heavy cream with the 65g portion of whole milk. **Sift** on the sugar and rice flour.

**Bring** the mixture to a boil, then **dilute** it with the 35g portion of cold whole milk. **Sieve** the mixture. **Store** in the refrigerator.

**Spread** it into a 18×4cm stencil placed on a slightly greased non-stick mat. **Bake** at 212°F (100°C) for 9 min.

**Peel** off the wafers and **roll** them around a 5cm-diameter, 4cm-deep ring covered with baking paper.

**Leave** the wafers to bake at 175°F (80°C) for 25 minutes, then **store** them in a hot cupboard.

#### CRUMBLE

Unsalted butter.....	50g
Brown sugar .....	30g
Rice Wafers.....	50g
Raw almond flour .....	50g

**Blend** the ingredients together.

**Break** the mixture into pieces on a tray lined with baking paper and **bake** in a fan oven at 300°F (150°C) for 20 minutes.

#### GRANOLA

Almonds .....	50g
Hazelnuts .....	50g
Oats.....	50g
Honey.....	50g

**Grind** the nuts into large pieces and **add** in the oats.

**Add** the lukewarm honey and **mix**.

**Spread** the mixture onto a baking tray and **bake** at 300°F (150°C) until brown.

#### GRANOLA CRUMBLE

Crumble .....	170g
Granola.....	170g
Honey.....	90g

**Mix** together the crumble, granola and warm honey.

**Bake** in the oven at 300°F (150°C) for 8 minutes.

**Leave to cool** at room temperature.

#### DICED PINEAPPLE

Pineapple Gel.....	SQ
Victoria pineapple.....	1/2 piece
Lime.....	SQ

**Chop** the pineapple into small cubes.

**Season** them with the pineapple gel left over from the first recipe and the lime zest.

#### LIGHT VANILLA CREAM

Whole milk .....	250g
Sugar .....	60g
Egg yolks .....	50g
Powdered cream .....	20g
Eggs .....	23g
Unsalted butter.....	23g
Gelatin .....	10g
Heavy cream 36%.....	250g
Mascarpone .....	80g
NOROHY vanilla pods .....	2 pieces

**Heat** the milk and split and scored vanilla. At the same time, **blanch** the egg yolks, eggs and sugar. **Add** in the powdered cream.

**Finish** cooking the pastry cream, taking care to **sieve** the milk to **remove** any vanilla pieces.

While it is still hot, **add** in the gelatin and butter, then **mix** in a food mixer to create a homogeneous, creamy texture. **Mix** thoroughly and **cool** it down quickly.

**Beat** the heavy cream and mascarpone until they have a fairly firm texture. **Make** the heavy cream mixture. **Store** in the refrigerator. **Use** a 12mm nozzle for plating.

#### VANILLA FOAM

Whole milk .....	300g
Heavy cream 36%.....	150g
Sugar .....	15g
Egg yolks .....	100g
Opalys .....	80g
Gelatin .....	15g
Mascarpone .....	150g
NOROHY vanilla pods .....	4 pieces

**Heat** the smaller portion of cream with the split and scraped vanilla pods. **Blanch** the egg yolks and sugar.

**Make** a crème anglaise. Once it has reached 181°F (83°C), **add** in the gelatin and **combine** the mixture with the white chocolate and mascarpone.

**Mix** in a food mixer and **leave** it to cool down. Once the foam has cooled, **pour** it into a siphon and **aerate** it using 3 cartridges.

#### OPALESCENT VANILLA CRISP

Fondant glaze .....	150g
Glucose.....	100g
Vanilla powder .....	10g

**Cook** the fondant glaze and glucose to 310°F (155°C).

**Pour** it out onto a non-stick mat.

**Mix** in a Thermomix until a very fine powder forms.

**Sprinkle** a non-stick mat with opalescent powder and use a knife to **trace** out right-angled triangles.

**Caramelize** the crisps at 350°F (175°C).

#### VANILLA POWDER

Scraped vanilla pods.....	SQ
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**Dry** the vanilla in an oven heated to 300°F (150°C) for 20 minutes.

**Mix** in a Thermomix until it a fine powder forms.