

TROPICAL VANILLA VERRINES

MAKES 12 VERRINES

PINEAPPLE, VANILLA AND RUM COMPOTE

Diced pineapple	670 g
Lemon juice	25 g
Cornstarch	10 g
Dark amber	35 g
NOROHY vanilla bean.....	1 piece

Cut the pineapple into small cubes.

Mix the lemon juice with the cornstarch. **Scrape** the vanilla bean into the mixture and **heat** it in a saucepan until it boils.

Then **add** the rum.

Store.

ALMOND COCO VANILLA STREUSEL

Flour	40 g
Almond flour	20 g
Shredded coconut.....	20 g
Raw cane sugar.....	40 g
Butter	40 g
NOROHY vanilla bean.....	1/2 piece

Split the vanilla bean in half, and scrape out the seeds.

Mix the vanilla seeds, flour, almond powder, shredded coconut and raw cane sugar. Gradually **add** the butter and **mix** until a homogenous ball is obtained.

Cut into small pieces and **cook for** 12 minutes in the oven at 320°F (160°C).



WHITE CHOCOLATE VANILLA WHIPPED GANACHE

Heavy cream.....	90 g
Honey.....	10 g
Glucose	10 g
White chocolate	130 g
NOROHY vanilla bean.....	1 piece
Heavy cream.....	240 g

Heat the small amount of cream with the glucose, the honey and the split and scraped vanilla bean, vanilla bean and scratched. **Pour** in three additions over the chocolate melted and **stired** vigorously.

Blend and **add** the second amount of cold cream. **Cover** in the plastic wrap and **store** in the refrigerator ideally overnight.

Beat with a whisk to get a whipped, creamy texture.

ASSEMBLY

Add about 45 g of pineapple compote in the bottom of glass. Then **add** 15 g of streusel and **finish** by piping a rose of vanilla ganache.