

Pineapple salad with lime, pepper ice cream, chocolate crumble, coconut foam |

Recipe for 4 servings

Description

An effective, fresh dessert that can also be used throughout the seasons.

Without moderation...

Note

Be careful with the use of the siphon, out of the reach of children.

Ingredients

Pineapple salad

- 0.50 Unit(s) Pineapple
- 1 Unit(s) Vanilla bean
- 1 Unit(s) Lime
- 1 Tsp Sugar
- 0.50 Tsp Olive oil

Cocoa crumble

- 65 Gr Almond powder
- 65 Gr Hazelnut powder
- 100 Gr Sugar
- 35 Ml Water
- 15 Gr Cocoa powder

Sides

- 4 Scoop(s) Vanilla ice cream
- 4 Turn(s) Freshly ground black pepper
- 1 Tbsp Cocoa powder

Coconut foam

- 160 Gr Coconut purée
- 40 Gr 35% whipping cream
- 10 Gr Malibu
- 1 Unit(s) Gas cartridge

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **60 mins**

Pineapple salad

Peel the lime and squeeze out the juice.

Peel the pineapple and dice in little cubes (brunoise)

Slice the vanilla bean and remove the seeds. Keep the seeds aside in a little bowl. Add the lime juice, sugar and olive oil. Mix well.

Add the pineapple cubes and lime zests. Mix.

Cocoa crumble

In a pot, pour water then sugar (avoid the sides). Bring to a boil on high heat for 3 minutes. Remove from heat, add almonds, hazelnuts and cocoa powders. Mix well with a wooden spoon. Break the larger pieces and spread on a baking tray and let cool down aside.

Coconut foam

Mix all the ingredients together, filter through a fine mesh sieve, pour in a whipping siphon and add a little gas cartridge

Lay down the siphon bottle in the fridge.

Plating

In a bowl, put some pineapple salad, add a scoop of vanilla ice cream. Season with fresh ground pepper. Add chocolate crumble and coconut foam.

Bon appétit!