

Tropical Delight with pink Peppercorns

Recipe for 20 desserts served on the plate

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COMPOSITION

Coconut meringue - Grapefruit and Banana jelly with Pink Peppercorns - Pineapple Ice Cream.

1 _ COCONUT MERINGUE

Egg whites	250 g
Caster sugar	250 g
Icing sugar	200 g
Coconut powder	50 g

Sieve the icing sugar with the coconut powder. Whisk the egg whites with a little sugar, pour the remaining sugar in three phases, beat until very stiff. With a skimmer, add the icing sugar over the stiffly beaten eggs. Using piping bag n°10, pipe out your shells to receive the ice cream and decorative elements. Bake at 120°C in a ventilated oven for 10 minutes then 2 hours at 100°C with the key open. Keep in the steam oven until assembly.

2 _ GRAPEFRUIT AND BANANA JELLY WITH PINK PEPPERCORNS

Boiron Pink Grapefruit Puree	300 g
Grapefruit supremes	150 g
Diced banana	150 g
Caster sugar	80 g
Boiron IQF redcurrants	100 g
Gelatine	20 g
Pink peppercorns	5 peppercorns

Put the gelatine in cold water. Heat the fruit puree, add the sugar, the melted gelatine (in the microwave) and add the diced fruit, the redcurrants and peppercorns. Leave to infuse for 15 minutes. Pour into 6 cm tins and keep cool until assembly.

3 _ RECIPE FOR THE BASIC MIX FOR THE FRUIT ICE CREAM

Milk	500 g
Cream 35% fat in dry matter	115 g
Inverted sugar	50 g
Saccharose	200 g
Powdered milk 0% fat in dry matter	95 g
Ice cream stabiliser	6 g
Atomised glucose	34 g

Heat the milk, cream and inverted sugar at 45°C. Add the saccharose, atomised glucose, powdered milk and stabiliser mixture. Heat the mixture to 85°C. Blend and cool rapidly to refrigerator temperature. Leave to mature for at least 3 hours in the refrigerator.

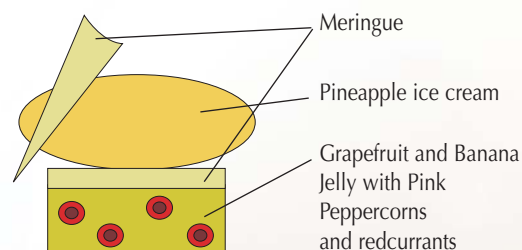
4 _ PINEAPPLE ICE CREAM (80 g / PLATE)

Basic ice cream mix	1000 g
Boiron Pineapple Puree	800 g

Add the fruit puree in the basic mixture. Blend and churn in the sorbet machine.

ASSEMBLY OF THE PLATE

Place the grapefruit jelly on the plate. Arrange disks of meringue and a few fresh fruit on top.
Place a kebab of caramel-coated pineapple and mango and raspberry coulis.
Add a ball of pineapple ice cream over the meringue just before serving.



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