



Marinated pineapple,
coconut cream & rum jelly



Marinated pineapple, coconut cream & rum jelly

Serves 4

INGREDIENTS:

Marinated pineapple

half pineapple
75g caster sugar
75ml water
0.5 lime, zested, juiced
10g red chilli

Coconut cream

267g coconut puree
5g vanilla paste

0.5 lime, zested, juiced
1g cardamom pods
27g caster sugar
2.7g goma gellan (setting agent)

Rum jelly

67ml water
40g caster sugar
27ml dark rum (Captain Morgan's)
1.5g gelatine leaf

To plate

marinated pineapple
coconut cream
rum jelly
160g mango sorbet
2g coriander cress

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METHOD:

1. To make the marinated pineapple; make a syrup by boiling the sugar and water with the chopped chilli and lime zest, remove from the heat and infuse for an hour. Add the lime juice and then pass through a chinois. Peel the pineapple and then slice as thinly as possible preferably on a gravity slicer. Place in a container, pour over the marinade and allow the pineapple to marinate for at least an hour.
2. To make the coconut cream; warm the coconut puree with the sugar, vanilla paste, cardamom and lime zest. (reserve juice for later). Remove from heat, cover and infuse for 3 hours. Strain through a chinois and place in a saucepan add the gellan and whisk to combine. Bring to a simmer over a medium-high heat and cook for 1 min. Pour onto a tray and allow to set firm. Once cooled cut the jelly and add the reserved lime juice and blend to a smooth puree. Transfer to a piping bag and store in the fridge.
3. To make the rum jelly; bloom the gelatine in cold water until soft. Bring the sugar and water to the boil together. Add the gelatine and ensure that it is fully melted. Add the rum and pour into a container, transfer to the fridge to set for at least 2 hours. Once set run a whisk through the jelly to break it up a bit. Transfer to a piping bag.
4. To plate the dish; pipe the coconut mousse into the base of a bowl. Top with some of the jelly. Drape the pineapple slices over your thumb, then lift off from the top and arrange over the top of the jelly to completely cover apart from a small gap in the middle for the sorbet. Place a scoop of mango sorbet in the centre. Finish with some coriander cress.