**Pineapple Carpaccio**

1kg Pineapple fresh thin slice

250 grams Sugar

450ml Water

**Raspberry Jelly Coconut Sorbet**

500ml Raspberry Puree 1.5kg White Sugar

250ml Water 2200ml Water

150 grams White Sugar 100 grams Liquid Glucose

12 grams Gelatin Powder 1.3 liters Coconut Milk

0.66 liters Coconut Cream

**Method**

**Carpaccio**

1. Boil water and sugar.
2. Remove from stove and add sliced pineapple, cover with clear wrap and allow to cool in refrigerator overnight.

**Raspberry Jelly**

1. Boil all ingredients together.
2. Pour into baking tray.
3. When mixture is cool, store in refrigerator until set.
4. Cut into 2cm x 2 cm size cubes

**Coconut Sorbet**

1. Bring sugar, water and liquid glucose to boiling point, once completed add coconut cream and coconut milk.
2. Once step one is completed allow to cool at room temperature and transfer to the refrigerator for overnight.
3. Add liquid mixture to sorbet mixing machine to make sorbet.