



Pineapple Carpaccio

PREP TIME: 60 Minutes
COOK TIME: 20 Minutes
SERVING: 10 Servings

DIRECTIONS

BASIC PREPARATION METHOD:

Carpaccio:

Boil water and sugar together till the sugar has dissolved, than remove from fire and add sliced pineapple and cover it with clear wrap and let it to cool down, storage in fridge overnight.

Raspberry Jelly:

Boil all ingredients together and remove it from fire, then puree in a food mixer, pour into a flat backing tray lined with cling wrap

When mixture is cool down, store in refrigerator till it is fully set, then cut into 2cm x 2cm size cubes.

Coconut Sorbet:

Boil sugar, water and liquid glucose together, remove from fire and add it to coconut cream and coconut milk. When mixture is room temperature, transfer in refrigerator overnight. Add liquid mixture to ice cream mixing machine to make sorbet. Store in the freezer till needed.

Present with a mound of carpaccio in the center of the bowl, place the jelly cubes around the pineapple and top with a ball of sorbet.

INGREDIENTS

For the pineapple:

- 1 kg Pineapple Fresh thin slice
- 250 grams Sugar
- 450 ml Water

For the Raspberry Jelly:

- 500 ml Raspberry Puree
- 250 ml Water
- 150 grams White Sugar
- 12 grams Gelatin Powder

For the Coconut Sorbet:

- 1.5 kg White Sugar
- 2200 grams Water
- 100 gm Liquid Glucose
- 4 x 330 ml tins Coconut Milk
- 2 ml tins Coconut Cream



WINDJAMMER
LANDING

VILLA BEACH RESORT, ST. LUCIA