



# FROZEN PARFAIT MADAGASCAR VANILLA & PINEAPPLE

## Ingredients

### Vanilla ice cream

**1 Prova Gourmet Madagascar vanilla bean 35 cl cream**

9 cl sirop  
2 egg yolks

### Pineapple jelly

40 g Victoria pineapple  
**1 half Prova Gourmet Madagascar vanilla bean**  
200 g blended pineapple  
20 g caster sugar  
2 gelatine sheets

### Pineapple & chocolate sauce

125 g blended pineapple  
110 g milk chocolate  
**25 g Prova Gourmet Vanilla sugar**

### Equipment

Half-sphere cake pane  
Round shaped cookie cutter (same size as pane)  
Mixer

## Preparation

### Vanilla ice cream (prepare the day before)

Infuse the cream with vanilla pod split lengthwise and scraped. Break the eggs. Separate whites from yellows. In a saucepan, bring the syrup to a boil, pour over the fillet yolks while whisking until cool. In a bowl, whip the infused cream until you have a whipped cream and mix it with egg yolk cream. Pour the mixture into the mold. Reserve in the freezer one night.

### Pineapple jelly

Cut the pineapples into dice and let them steep for 1 hour in the refrigerator with the vanilla seeds. Turn them over from time to time. Heat the mix of pineapple and sugar in the microwave for 30s. Dip the gelatin sheets in cold water, drain and mix them with the purée. Drain the pineapple dice then pour the jelly into a cookie cutter the size of the parfait and add the pineapple dice. Refrigerate for at least 1 hour.

### Pineapple & chocolate sauce

Heat the caster sugar with the blended pineapple.  
Melt the chocolate broken into small pieces in a bain-marie and add the pineapple mixing well.

When serving, assemble the items and serve immediately.

## Associated products



BEANS  
MADAGASCAR  
BOURBON VANILLA



EXTRACT  
SUGAR  
WITH VANILLA