

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



Madagascar Bourbon
SUGAR
WITH VANILLA

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