

# Caramelized Pineapple with Vanilla & Rum and Pistachio Gelato

## Components:

Caramelized Pineapple  
Pistachio Gelato

## Caramelized Pineapple

| <i>Ingredients</i> | <i>Quantity</i> |
|--------------------|-----------------|
| Fresh Pineapple    | 1               |
| Sucrose            | 4 TBSP          |
| Dark Rum           | 2 TBSP          |
| Vanilla Bean       | 1 pod           |

## Tools & Equipment

- **Silpat®**
- Half sheet baking tray (13"x18")
- Spatula
- Measuring spoons
- Chef's knife, paring knife
- Cutting board



## Procedure

1. Remove the skin and the core from pineapple.
2. Cut pineapple in rectangular or other preferable shapes and arrange them on **Silpat®**.
3. Apply soft butter evenly on each pineapple slice.
4. Mix sugar and the seeds of vanilla bean and sprinkle generously and evenly on each slice.
5. Bake the pineapple at 400 F for 15 minutes.
6. Upon removing baking tray from oven, apply the dark rum over the slices.
7. Arrange sliced pineapple rectangles on a plate and serve it with a scoop of pistachio or other ice cream

**Caution:** Avoid adding rum or other liquors in the oven, it could create a fire.

**Note:** The recipe below is meant for professionals, but can be made at home if there is an ice cream machine on hand. Store bought pistachio ice cream can be paired with the caramelized pineapple if the recipe below is too challenging.

## Pistachio Gelato

| <i>Ingredients</i>        | <i>Quantity</i> |
|---------------------------|-----------------|
| Milk                      | 1000 g          |
| Heavy Cream               | 150 g           |
| Inverted Sugar            | 40 g            |
| Glucose Powder            | 60 g            |
| Milk Powder               | 70 g            |
| Sugar                     | 200 g           |
| I.C. Stabilizer (Danisco) | 4 g             |
| Salt                      | 1 g             |
| Pistachio Paste           | 90 g            |
| Amaretto Di Saronno       | 50 g            |

*Recipe continues on next page...*

| RECIPE DIFFICULTY LEVEL   |                 |
|---|-----------------|
|  | EASY            |
|  | <b>MODERATE</b> |
|  | CHALLENGING     |
|  | PROFESSIONAL    |

# Caramelized Pineapple with Vanilla & Rum and Pistachio Gelato *continued*

## Tools & Equipment

- Medium pot
- Whisk
- Kitchen digital scale
- Rubber spatula
- Kitchen thermometer
- Strainer
- Bowl for ice bath
- Container for storing gelato base

| RECIPE DIFFICULTY LEVEL   |              |
|---|--------------|
|    | EASY         |
|   | MODERATE     |
|  | CHALLENGING  |
|  | PROFESSIONAL |

## Pistachio Gelato *continued*

### Procedure

1. In a medium pot, heat milk and heavy cream to 35° C. Check temperature with a digital thermometer.
2. Add milk powder, inverted sugar, and glucose powder. Constantly stir mixture with whisk to avoid mixture from settling.
3. Heat to 45° C and add sucrose mixed with I.C. stabilizer. Continue to mix well.
4. Heat to 82° C. Strain mixture into pistachio paste and salt in a separate bowl. Immersion blend well.
5. Gelato base can be cooled quickly on an ice bath, when completely cooled. Refrigerate the base overnight.
6. Strain base again, add Amaretto di Saronno before churning.
7. Churn until -11 deg C. Extract from ice cream machine. Use immediately, or store in freezer until ready to serve.