



Pina colada brulee



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## INGREDIENTS:

SERVES 4

1 pineapple  
420ml double cream  
60ml semi skimmed milk  
1 vanilla pod  
5 eggs  
150g caster sugar  
20ml Malibu  
20ml coconut syrup  
4 pineapple crisps

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## METHOD:

1. Heat oven to 140°C and prepare ramekins.
2. Bring milk, cream and open vanilla pod to boil.
3. Mix egg yolks and 50g of caster sugar.
4. Once smooth and combined, add the milk, cream and vanilla mix.
5. Pass through a sieve and add the Malibu and coconut syrup
6. Pour into ramekins in a tray half filled with water cook until set but not hard.
7. Cool in fridge
8. Peel and core pineapple slice thin across the pineapple to make an O shape then dehydrate in the oven for 12 hours at 63°C
9. Dice remaining pineapple and mix with 50g caster sugar.
10. To plate brulee top with remaining sugar once sugar is hard put pineapple sugar mix on top and add a pineapple crisp.