

# Confit of pineapple and mango



## Preparation Pineapple and Mango

Caramelize the sugar in a frying pan. Add the liquids and simmer until the caramel has completely dissolved. Add spices. Vacuum-pack pineapple and mango separately each with half of the liquid and cook on Steam 90 °C: pineapple for 40 minutes, mango for 20 minutes.

## Preparation Pineapple Cones

Beat pineapple syrup, water and powdered egg whites until stiff. Gradually add cornflour and icing sugar. Using a piping bag, form little cones and dry in the dehydrator or Combi-Steam on Hot Air 80 °C for about 3 to 4 hours.

## Rezept für 4

### Ingredients Pineapple and Mango

1 pineapple, cut lengthwise into 6 wedges (only 2 are needed for the recipe)  
 1 ripe mango, cut into large pieces  
 100 g sugar  
 150 ml rum  
 50 ml water  
 1 cinnamon stick  
 1 star anise

### Ingredients Pineapple Cones

40 ml pineapple syrup  
 110 ml water  
 15 g powdered egg whites  
 1 tbsp cornflour  
 2 tbsp icing sugar

### Ingredients Pineapple Mousse

70 ml pineapple juice  
 3 sheets of gelatine, soaked and dissolved in pineapple juice  
 45 g sugar  
 1 egg yolk  
 150 g white chocolate  
 200 ml cream, whipped



### Preparation Pineapple Mousse

Beat yolks and sugar together until fluffy and heat with the pineapple gelatine mixture to 82 °C. Melt chocolate and add to egg-yolk mixture. Place in an ice bath, stir and leave to cool. Just before the mixture sets, carefully fold in the whipped cream. Pour into a dish of your choosing and leave to cool. Before serving, trim to desired shape or cut out with cookie cutter.

### Preparation Caramel-Chocolate Sprinkles

Mix all ingredients and rub into crumbs. Spread on a baking tray and bake on Hot Air 180 °C for 20 minutes.

#### Ingredients Caramel-Chocolate Sprinkles

90 g butter  
90 g cane sugar  
90 g ground almonds  
84 g flour  
16 g cocoa powder  
4 g salt

### Anrichten

## Serving suggestion

Serve with passion fruit sorbet.

## Settings pineapple

With preheat

40 minutes | Steam 90 °C

## Settings mango

With preheat

20 minutes | Steam 90 °C

## Settings pineapple cones

With preheat

3 to 4 hours | Hot Air 80 °C