

Asian Combo



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A coconut mousse sphere hiding a delicious fruit compote is dressed in pineapple glaze and topped with passion fruit and chocolate crunch.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015



Ingredients

Asian Combo Coconut Mousse

- 80ml Coconut Milk
- 200g Whipped Cream
- 20g Sugar
- 40g Cocoa Powder
- 200g White Chocolate, chopped

Fresh Pineapple Compote

- 1 medium-sized Sri Lankan Pineapple
- 1tbsp. Lemon Juice
- 120g Sugar



- 1 sliced Vanilla Bean
- 240ml Pineapple Juice
- Pinch of Salt

Pineapple Glace

- 50ml Pineapple Juice
- 30g Glucose
- 125g Cream
- 5g Corn Starch
- 35ml Milk
- 3g Gelatin
- 15ml Water, coloured green

Passion Fruit Chocolate Crunch

- 80g Passion Fruit Puree
- 100g Dark Chocolate, melted
- 100g Sugar
- 80g Feuillentine
- 200g Grated Coconut

Methods and Directions

Asian Combo

Coconut Mousse

- Bring the coconut milk to boil.
- Cook to 83°C. Mix in the sugar.
- Strain over the white chocolate and cocoa.
- Mix in a blender at 35°C.
- Allow to cool and fold in the whipped cream.

Fresh Pineapple Compote

- Peel the pineapple, slice and cut into mini cubes, removing the core.
- Set aside.
- Combine sugar, pineapple juice, lemon juice, salt and vanilla bean in a saucepan, bring to a boil and simmer for 5 minutes.
- Add pineapple, cover and cook for 5 minutes or until pineapple is tender.
- Using a perforated spoon, remove pineapple from syrup and reduce syrup by half.
- Allow to cool slightly and mix together with the pineapple.



Pineapple Glace

- Heat cream, glucose, corn starch and pineapple juice with the milk and cook together until it comes to a boil.
- Add the gelatin and coloured water and let it cool down.
- **Passion Fruit Chocolate Crunch** Heat the sugar and the puree together and add the grated coconut.
- Rest in the oven at 150C. Once done, leave to cool.
- Add the melted chocolate and feuillentine together and make the crunchy base.

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