

# Pineapple carpaccio, saffron and cardamom syrup, vanilla ice cream and coconut shavings

Recette pour 4 personnes



## Description

Thin slices of pineapple cut with a mandolin and macerated in a simple syrup infused with saffron and cardamom. The carpaccio is caramelized using a torch and served with a scoop of vanilla ice cream and roasted coconut shavings for a bit of crunch.

## L'idée déco

To know if a pineapple is ripe, there are two tricks: First, the leaves should be easily detached from the head. Second, the base of the pineapple should be fragrant.

## Ingrédients

For the carpaccio

- 0.50 Unit(s) Pineapple
- 150 Gr Sugar
- 150 Gr Water
- 1 Pinch(es) Saffron
- 6 Grape(s) Cardamom seeds

For the garnish

- 40 Gr Brown sugar
- 40 Gr Coconut shavings
- 4 Scoop(s) Vanilla ice cream

## Préparations

Temps de préparation **30 mins**

Saffron and cardamom syrup

In a small saucepan, boil sugar and water, add cardamom seeds and simmer on low heat for 10 to 15 minutes. Remove from heat. Using a small sieve, remove the cardamom seeds from the mixture. Add the saffron and let steep for 10 minutes. Pour the mixture over the pineapple slices and let cool to room temperature.

### Pineapple carpaccio preparation

Peel the pineapple with a chef's knife. First remove the head and the base and then follow the shape. Remove all blackheads. Cut pineapple into 2, lengthwise, then slice it thinly on a mandoline to get thin slices and place them in a large dish.

To serve

Place thin slices of pineapple on each plate in a fan. Sprinkle a spoonful of brown sugar. Caramelize with a torch then place a scoop of vanilla ice cream on top. Sprinkle with a little saffron syrup and garnish with roasted coconut shavings.

**Bon appétit!**