

Grilled black sesame financier almond biscuit, basil and coriander cream, roasted pineapple with lemongrass syrup

Recipe for 4 persons

Description

Ingredients

Pineapple

- 1 Unit(s) Pineapple
- 750 Ml Baumé syrup
- 0.25 Stick(s) Lemongrass
- 2 Unit(s) Lime
- 1 Tbsp Vanilla paste of madagascar

Financier cake

- 125 Gr Sugar
- 50 Gr Almond powder
- 50 Gr Flour
- 120 Ml Egg white
- 125 Gr Melted butter
- 15 Gr Honey
- 1 Tbsp Black sesame seeds

Coriander and basil cream

- 150 Ml Milk
- 150 Ml Cream 35%
- 2 Sprig(s) Basil
- 1 Sprig(s) Fresh cilantro
- 4 Unit(s) Egg yolk
- 30 Gr Sugar
- 4 Leaf(ves) Gelatin
- 250 Gr White chocolate

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **390 F°**

Pineapple

Baumé syrup

Bring to a boil, 400 ml of water and 400g of sugar, add the lemongrass, lime juice and zests and vanilla paste.

Stop once boiling.

Pineapple

Slice the pineapple in 4 and dip in the lemongrass syrup when still warm.

Let them soak in syrup until the syrup cool down. Put them on a baking tray and cover with syrup and bake in the oven for 15 to 20 minutes.

Sprinkle with syrup once in a while.

Once cooked the pineapple will be soft and caramelized.

Financier almond cake

In a saucepan, heat up the butter until a you obtain a brown color at the bottom of your pan. Cool down. In a mixer bowl, mix all dry ingredients, incorporate the egg whites and then add the brown butter.

et les graines de sésames noir au préalablement torréfiées dans une poêle sur le feu quelques secondes.

Grease the financiers molds and fill them up using a pastry bag, sprinkle some almonds. Bake in the oven for about 15 minutes and let cool before serving.

Coriander and basil cream

In a sauce pot, warm the milk, cream, ajoutez-y les feuilles de basilic et de coriandre. Une fois à ébullition, passez le tout au blender, puis dans un chinois étamine. Portez à nouveau à ébullition.

In a mixing bowl, blanch the egg yolks and sugar. Pour the hot liquid onto the eggs while continuing to whisk and then transfer back to the sauce pot. Cook on low heat while continuing to stir until it thickens to the desired consistency. Add the rehydrated gelatin and stir until it has completely melted. Pour the liquid onto the chocolate and let melt. Mix until you reach a smooth consistency. Let cool.

Dressing

Remove the middle part of the pineapple if still hard. Put your piece of pineapple on a plate. Slice pieces of financier, put them around and on top of the pineapple. Add balls of cream. Garnish with fresh herbs leaves.

Bon appétit!