Diced pineapple marinated with cilantro, black pepper pastry cream and sliced almonds

Recette pour 36 Tapas
Description

Small glasses with diced pineapple marinated with lime juice, sugar and chopped fresh cilantro, decorated with a touch of pastry cream mixed with whipped cream infused with black pepper and some sliced almonds for crunchiness.

L'idée déco

You can vary the pastry cream flavors: vanilla, orange blossom water, long pepper, cinnamon...

Ingrédients

Diced pineapple marinated with cilantro

- 1 Unit(s) Pineapple
- 15 Ml Lime juice
- 50 Gr Sugar
- 4 Sprig(s) Fresh cilantro

Black pepper pastry cream

- 15 Gr Wheat flour
- 30 Gr Sugar
- 1 Unit(s) Egg
- 130 Gr Milk
- 120 Gr 35% whipping cream
- 5 Turn(s) Freshly ground black pepper

Topping

- 30 Gr Sliced almonds

Préparations

Temps de préparation **30.00 mins**

Préchauffez votre four à 350.00 F°

Temps de repos ? **60.00 mins**

General preparation

Cut the pineapple flesh into a small dice. Chop the coriander. Bake the almonds in the oven a few

minutes until golden.

Black pepper pastry cream preparation

In a small saucepan, bring milk to a boil, season with a few turns of freshly ground black pepper from the peppermill. Beat egg and sugar until the mixture whitens. Incorporate the flour and mix. Pour half the hot milk mixture onto the eggs and sugar, mix well and transfer back in the pan, whisking constantly for 3 minutes after it reaches a boil. Pour onto a baking sheet lined with plastic wrap, cover with plastic wrap and chill in refrigerator. Whip the whipping cream until smooth but not to firm. Whisk the cooled custard to smooth it. Gently fold 1/3 of the whipped cream into the custard, then add the rest.

Marinated pineapple preparation

Mix the diced pineapple with chopped coriander, sugar and lime and marinate in the fridge at least 1 hour.

Dressing your tapas

At the bottom of a jar, put some marinated diced pineapple. Drop a small amount of cream on top using a pastry bag and sprinkle a few toasted almonds.

Bon appétit!