

Soft peanut cookie, pineapple brunoise, brown sugar and rosemary, peppery vanilla ice cream, white chocolate whipped cream

Recipe for 4

Description

A soft and crunchy cookie that happens to be gluten free! Added freshness with the pineapple salad and a rich white chocolate whipped cream.

Note

Careful of the rising price of fresh vanilla beans, you can always use vanilla extract instead!

Ingredients

Peanut cookies

- 140 Gr Shelled walnuts
- 140 Gr Salted peanuts
- 70 Gr Icing sugar
- 100 Gr Soy butter
- 2 Unit(s) Egg white
- 30 Gr Brown sugar
- 4 Unit(s) Egg white

Pineapple

- 0.25 Unit(s) Pineapple
- 1 Tbsp Butter
- 50 Gr Brown sugar
- 1 Sprig(s) Rosemary

White chocolate whipped cream

- 380 Ml 35% whipping cream
- 100 Gr White chocolate
- 2 Unit(s) Vanilla bean

Ice cream

- 4 Scoop(s) Vanilla ice cream
- 8 Turn(s) Black peppercorns

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Peanut cookies

Combine the nuts and icing sugar in a food processor until a chunky powder.

In a mixing bowl, combine the following in this order: Soft soy butter, dry fruits and icing sugar. Add 2 egg whites and combine well with a spatula.

In a stand mixer, whisk together the (4) egg whites and sugar. Whisk until foamy but not quite meringue consistency. Incorporate the whipped egg whites into the bowl with the nuts and gently mix until fully combined. Fill the mold of your choice to 2/3 of their height. Place in the oven for 9-10 minutes. Wait 5 minutes after removing from the oven before unmolding them.

Rosemary pineapple

Peel the pineapple and cut into small even cubes. In a hot skillet with butter, add brown sugar and the pineapple and caramelize lightly. Add the rosemary and set aside.

Let cool on a baking sheet and transfer to the fridge once cooled.

White chocolate whipped cream

Bring half of the cream to a boil with the vanilla and then pour this mix on to the white chocolate.

Once melted, stir to combine. Remove the vanilla pod and add the rest of the cream. Set aside in the fridge. Once cold you can whisk it like you would a normal whipped cream.

Plating

Place the cookie in the center of your plate. Top with the pineapple and rosemary salad and a nice ball of ice cream. Crack a bit of black pepper on the ice cream. Make a nice garnish with the white chocolate whipped cream on top of the ice cream or off to the side. Decorate the plate by sprinkling some pineapple salad around the outside of the dessert. Sprinkle with icing sugar.

Bon appétit!