



Culinary Masterclass

Space @ My Humble House

Presented by:

Alan Wong

Alan Wong's Restaurant, USA

Pineapple Crème Brûlée



Serves 4

INGREDIENTS

2 x 700g	small pineapples
470ml	heavy cream (36% milk fat content)
12	egg yolks
110g	white sugar
2 tbsp	unsalted butter

Garnish

A sprinkle of fine white sugar

Method:

1. Cut the pineapples in half lengthwise and remove the center (the fleshy part of fruit; excluding the core) of each pineapple. Reserve the hollowed pineapple for presentation. Dice the extracted flesh into 2.5-cm cubes and set aside.
2. Bring the heavy cream to a simmer in a small sauce pot.
3. Meanwhile, mix the egg yolks and sugar in a stainless steel bowl over a double-boiler for approximately 5 to 10 minutes, until the mixture is very thick and creamy. Then whisk in the butter and add the warmed heavy cream. Slowly chill the crème brûlée mixture over an ice bath.

To Serve:

Place one hollowed out pineapple in the center of a serving plate, and fill the hollow with the diced pineapple. Pour the cooled crème brûlée over the diced pineapple and sprinkle with a layer of fine white sugar. Caramelize the sugar with a blow torch until golden brown.