**Roast Pineapple Cake with Pina Colada Sorbet and Mango Passion Coulis**

**Yield 8 portions**

**Pina Colada Sorbet**

**Ingredients:**

300 g Pineapple Puree

165 g Coconut Puree

131g Water

17 g Dextrose

25 g Glucose

80 g Sugar

2 g Stabilizer

22g White Rum

**Preparation:**

Combine the dextrose, sugar and stabilizer

Warm the water and whisk in the dry ingredients, add the glucose

Allow to stand for 1 hr. Add the fruit puree and rum

Freeze in a batch freezer

**Coconut Tuile**

**Ingredients:**

75 g Sugar

1.2 g Pectin

38 g Glucose

38 g Butter

65 g Shredded Coconut

**Preparation:**

Melt the butter and glucose, whisk in the sugar and pectin and cook for 2 minutes

Stir in the coconut

Spread on a Silpat and bake at 350F until golden brown

Allow to cool

Grind into small pieces

**Roasted Pineapple**

**Ingredients:**

350 g Fresh Pineapple

25g Brown Sugar

35 g Plugra Butter

35 g Dark Rum

50 g Orange Juice

1 each Vanilla Bean

**Preparation:**

Heat the butter, sugar, juice and vanilla

Place trimmed pineapple in a roasting tin

Cover with the liquid and rum, cover and roast in oven until tender

Remove cover and allow to brown on the outside

**Mango Passion Coulis**

**Ingredients:**

100 g Mango Puree

20 g Passion Fruit Puree

5 g Sugar

1 g Gelespessa

**Preparation:**

Mix all ingredients; blend with the immersion blender for 2 minutes

**Pineapple Cake**

Ingredients:

75 g Cake Flour

75 g Brown Sugar

2 g Baking Soda

1.5 g Salt

1 g Nutmeg

1 g Cinnamon

75 g Melted Butter

65 g Whole Eggs

4 g dark Rum

1 pc Vanilla Bean

40 g Chopped Fresh Pineapple

**Preparation:**

Sift flour, salt, spices and baking soda together in a bowl

Add the sugars

Add melted butter, eggs, rum and scraped vanilla bean

Mix until blended

Fold in the chopped pineapple

Bake at 350F for approx. 10 minutes

**Vanilla Steamed Creamy Pudding Cake**

**Ingredients:**

50 g Butter melted

50 g Cake Flour

65 g Whole Milk

1 pc Vanilla Bean – scraped

5 each Egg Whites

3 each Egg Yolks

50 g Sugar

**Preparation:**

Melt the butter, stir in the flour and allow to cook out

Add the milk and vanilla and stir to a smooth paste

Transfer into a bowl and allow to cool

Add 1 egg white and the yolks, mix until smooth

Whip egg whites and sugar to soft peak and fold together

Scoop into buttered, sugared molds and place in a water bath

Bake at 350 F until well risen and firm to the touch.