

Rum caramel roasted pineapple with passionfruit curd and vanilla custard

Chef: Richard Ousby

Cooking time:

Serves: 6

Effort: Intermediate

Ingredients

Pineapple

1.2kg sugar

700ml rum

400ml water

8 whole pineapples

Passionfruit curd

280g butter, at room temperature

400g fresh passionfruit

500g caster sugar

4tbsp corn flour

6 eggs

2 lemons, juiced

Vanilla custard

1 vanilla bean, scraped

400ml cream

3 egg yolks

1 egg

80g caster sugar

Method

Pineapple

- Cook the sugar in a heavy-based pan to make a dry caramel
- Take off the heat and add the water and 400ml of the rum. Reserve the rest of the rum
- Place back on the stove (WARNING: be careful and stand clear as the rum will ignite and make a large flame with vapour)
- Take off the heat once dissolved and add 300mL of rum
- Top and tail the pineapples and peel the skin
- Cut each pineapple into 6 lengthy pieces, remove the cores and sous vide with the caramel on 25°C. Pineapple pieces should be 120g before roasting
- Refrigerate pineapple for at least 24 hours
- Preheat the Electrolux Steam oven to 250°C using the Electrolux Steam function
- Roast the pineapple by placing it on racks with baking paper underneath. Reserve the caramel
- Roast for 6 mins. Baste with the caramel and roast for another 6 mins. Turn the pineapple over and roast for another 5 mins
- Cool in the fridge uncovered

Passionfruit curd

- Place the passionfruit and lemon juice into a pot and bring to the boil

- In a bowl, whisk together the cornflour, sugar and eggs
- Slowly pour the passionfruit mix into the egg mix while whisking
- Place back in pot and cook on low continuously whisking until the cornflour is cooked out and it becomes thick, being careful not to scramble the eggs or burn on the bottom of the pot
- Whisk in butter at end, cool quickly in a bowl over ice
- Once cold, store in the fridge

Vanilla custard

- Bring cream and vanilla to the boil in a heavy based saucepan, then let cool
- Whisk egg, yolks and sugar until white and creamy and has a ribbon like consistency
- Gradually add warm cream mixture to eggs, whisking as you add
- Place mix into heavy based saucepan
- Cook on low heat until mixture slightly thickens stirring continuously so mixture doesn't stick or burn. It should cover the back of your spoon
- Remove from heat and cool
- Store in the fridge