



PÂTISSERIE WITH PERUVIAN FRUIT PUREES

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# PIÑA COLADA MILLE-FEUILLE

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Chef Pâtissier*





The pineapple was consumed by the Mochicas, ancestors of the Incas, 1,800 years ago. Pineapple is a bromeliad plant with a unique, ovoid, large and aromatic fruit, with a thick skin and juicy yellow pulp. The best-known varieties are the Cayenne and the Golden. The latter is a hybrid of the former, introduced in Peru in 2,000. Pineapple is the second largest tropical Peruvian crop in volume, and grows in the eastern province of Satipo, in the Junin jungle, with its warm temperatures. It is the origin of Pacific Fruit's crops.

**PINEAPPLE PUREE: 1 KG**

**GINGER PUREE: 1 KG**



- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

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## INVERTED MILLE-FEUILLE

- 1 k Puff Pastry

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## PINEAPPLE COMPOTE

- 239 g Pineapple puree Pacific Fruit
- 50 g Ginger puree Pacific Fruit
- 200 g Granulated sugar
- 10 g Pectin NH
- 2 g Citric acid

- Heat the pineapple and ginger puree to 40°C.
- Add the pectin mixed with the granulated sugar. Bring to a boil, remove and hydrate to 80°C.
- To accelerate the jellification of the pectin, add the citric acid, rest at room temperature until stabilizing the compote.

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## PINEAPPLE GEL

- 200 g Pineapple puree Pacific Fruit
- 50 g Rum
- 40 g Coconut cream
- 80 g Granulated sugar
- 22 g Gel cream

- Put all the ingredients together and whisk in the mixer, reserve.

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## WHIPPED PIÑA COLADA GANACHE

- 100 g Pineapple puree Pacific Fruit
- 1.5 g Vanilla pod
- 4 g Powdered gelatine
- 85 g White chocolate
- 25 g Malibu (coconut liqueur)
- 15 g Coconut cream
- 270 g Whipping cream

- Bring to a boil the pineapple puree and infuse with the vanilla pod.
- Add Malibu and the coconut cream.
- Incorporate the gelatine mix.
- Mix the infused puree and white chocolate, whisk with a handheld mixer.
- Warm the whipping cream to 35°C, add to the mix and continue whisking.
- Sift and chill in the refrigerator for 12 hours and whip before using.

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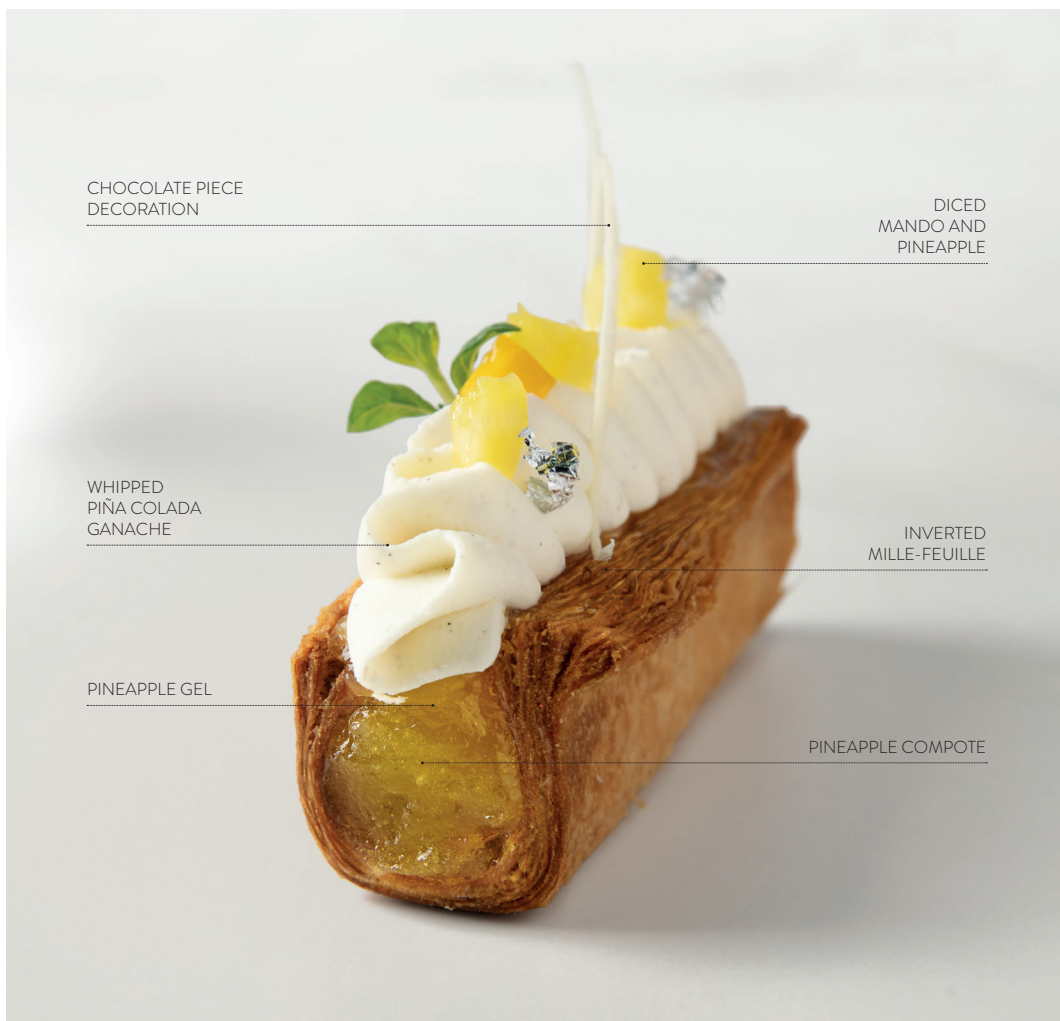
## DECORATION

- 80 g Mango cubes
  - 70 g Pineapple cubes
  - 10 g Mint leaves
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## MONTAGE

- Bake the puff pastry at 190°C for 35 minutes.
- Fill with the pineapple compote and on the top add a line of pineapple gel.
- Decorate with the aid of a pipping bag the whipped pina colada ganache.
- On the top put pineapple cubes, mango, mint and chocolate extensions.



CHOCOLATE PIECE  
DECORATION

DICED  
MANDO AND  
PINEAPPLE

WHIPPED  
PIÑA COLADA  
GANACHE

INVERTED  
MILLE-FEUILLE

PINEAPPLE GEL

PINEAPPLE COMPOTE

