

## Roasted pineapple with caramel cookie and smoked ice cream

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SWEETS MASTER

### Roasted pineapple

#### Ingredients:

- **1 pc.** Ripe pineapple
- **130g.** Maple syrup
- **30g.** Brown sugar
- **20g.** Lime juice
- **3g.** **Ahumal – Smoke powder Ingridíssimo (ref.100090)**

#### Process:

1. Peel the pineapple and leave it smooth.
2. Roast it whole in the oven on a platter to keep its own juices. Bake at 180°C for about 30 minutes approx. and turn it over.
3. Remove from the oven and let cool completely.
4. Divide into 3 vertical parts, discarding the most fibrous central part.
5. Make a mixture of maple syrup, brown sugar, Ahumal Smoke Powder and lime juice.
6. Put this mixture into a vacuum bag along with the pieces of roasted pineapple.
7. Introduce the vacuum bag in the packaging machine and carry out the packaging at 100%. The result will be a pineapple impregnated with the smoked syrup.
8. Store in the refrigerator.

### Caramel cookie

#### Ingredients:

- **160g.** Sugar
- **200g.** Hazelnut powder
- **2 pc.** Lemon zest
- **240g.** Loose flour
- **180g.** Butter
- **40g.** **Caramelized milk powder Ingridíssimo (ref.608553)**
- **35g.** **Natural sesame Ingridíssimo (ref.601805)**

# ingredíssimo

## Process:

1. Mix all the ingredients and work in the mixer with the paddle.
2. Once homogeneous, add the cold diced butter and continue working the dough until it becomes a compact mass.
3. Freeze the dough in the form of a block.
4. Once frozen, pass through a coarse grater and obtain biscuit filaments.
5. Cook in a tray on a perforated silicone mat at 170°C in an air oven for about 14 minutes.
6. Once cold, finish crumbling the biscuit and leave it ready to be plated before serving.

## Smoked cream ice cream

### Ingredients:

- **120ml.** Water
- **970g.** Milk
- **280g.** Cream 35% m.g.
- **90g.** Skim milk powder
- **290g.** Sugar
- **30g.** Dextrose
- **45g.** Glucose powder
- **185g.** Pasteurized egg yolk
- **C.S.** Ice cream stabilizer
- **1 pc.** Cinnamon stick
- **2 pc.** Lemon zest
- **1.** Vanilla pod
- **4g.** **Ahumal – Smoke powder Ingridíssimo (ref.100090)**

### Process:

1. Make an infusion to flavor the water, milk, cream, powdered milk, sugar, Ahumal Smoke Powder, cinnamon, lemon zest and vanilla with its pulp.
2. Let the infusion rest for 30 minutes approx.
3. Strain the mixture and stir together with the egg yolks.
4. Cook at 83°C in a bain-marie.
5. Dry mix the dextrose, glucose and ice cream stabilizer.
6. Add to the previous mixture, stirring at the same time and pass through a blender, homogenizing the mixture perfectly.
7. Cover and let the mixture mature in the fridge for about 12 hours.
8. Pass the mixture through the ice cream machine until it becomes a creamy ice cream.

9. Remove from the machine and store in a container suitable for freezing.
10. Keep frozen at -18°C until the moment of its use in the service.

## Assembly and finishing

1. Choose a large, flat carving plate.
2. Cut the pineapple into thin slices and place them superimposed one on top of the other in the shape of a fan.
3. Spread a little mound of caramel cookie
4. Make a ball of cream ice cream and place it on the textured cookie.
5. Decorate with some **Chili fibers Ingridíssimo (ref.608651)** and fresh sprouts.