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# ASIAN COMBO



Food : Main Courses

## Ingredients

Coconut Mousse • 80ml Coconut Milk • 200g Whipped Cream • 20g Sugar • 40g Cocoa Powder • 200g White Chocolate, chopped  
Fresh Pineapple Compote • 1 medium-sized Sri Lankan Pineapple • 1tbsp. Lemon Juice • 120g Sugar • 1 sliced Vanilla Bean • 240ml Pineapple Juice • Pinch of Salt  
Pineapple Glace • 50ml Pineapple Juice • 30g Glucose • 125g Cream • 5g Corn Starch • 35ml Milk • 3g Gelatin • 15ml Water, coloured green  
Passion Fruit Chocolate Crunch • 80g Passion Fruit Puree • 100g Dark Chocolate, melted • 100g Sugar • 80g Feuillentine • 200g Grated Coconut

## Methods

### Coconut Mousse

- Bring the coconut milk to boil. Cook to 83°C. Mix in the sugar. Strain over the white chocolate and cocoa. Mix in a blender at 35°C. Allow to cool and fold in the whipped cream.

### Fresh Pineapple Compote

- Peel the pineapple, slice and cut into mini cubes, removing the core. Set aside.
- Combine sugar, pineapple juice, lemon juice, salt and vanilla bean in a saucepan, bring to a boil and simmer for 5 minutes.
- Add pineapple, cover and cook for 5 minutes or until pineapple is tender.
- Using a perforated spoon, remove pineapple from syrup and reduce syrup by half.
- Allow to cool slightly and mix together with the pineapple.

### Pineapple Glace

- Heat cream, glucose, corn starch and pineapple juice with the milk and cook together until it comes to a boil. Add the gelatin and coloured water and let it cool down.

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## Passion Fruit Chocolate Crunch

- Heat the sugar and the puree together and add the grated coconut. Rest in the oven at 150C. Once done, leave to cool. Add the melted chocolate and feuillentine together and make the crunchy base.