



onfalos

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SMARTTECH ITALIA onfalos SONO MARCHI REGISTRATI.



CARAMELISED PINEAPPLE, VANILLA BUTTER, GOLD RUM AND COCONUT ICE-CREAM

An exotic flavour for a delicious dessert which includes using Onfalós in an unusual way, for caramelising. Easy and visually striking. Followed by the pleasant surprise of cleaning the hotplate very quickly.

Onfalós hotplate temperature 170 °C



SERVES 4

2 Victoria pineapples (small pineapples)
100 g demerara sugar
50 g butter
2 Bourbon vanilla pods
2 tbsp gold rum
12 scoops coconut ice-cream

Garnish
1 pomegranate
12 pineapple leaves

PREPARAZIONE

- 🌀 Heat Onfalós hotplate to 170 °C.
- 🌀 Dice the butter and mash it with a fork in a bowl to soften it. Cut the vanilla pods lengthwise and scrape the insides with a teaspoon to remove all the tiny black seeds. Beat the seeds into the butter with a wooden spoon. Press the butter through a fine sieve.
- 🌀 Cut open the pomegranate and transfer a few red seeds into a small bowl.
- 🌀 Peel the two small pineapples and cut into 1cm slices. Use a pastry cutter to remove the hard core from each slice. You should have a total of 12 slices.
- 🌀 Wash and set aside a few small pineapple leaves for the garnish.
- 🌀 Coat the slices in the sugar then place them on the hot plate.
- 🌀 The heat will caramelize the sugar, which will become golden brown. Continue cooking the slices for 10 minutes, turning the slices over regularly using the tongs.
- 🌀 Turn the hotplate off. While the plate is still hot, pour the vanilla butter and rum over the slices. Leave to cook for 1 minute, moving the pineapple slices gently in the butter so they absorb the flavour. Use the tongs to pick the slices up together with the flavoured caramel.

PRESENTATION:

Arrange 3 slices of caramelised pineapple on each of four dessert plates. Use a teaspoon to make quenelles of ice-cream and place them on the pineapple slices. Garnish with the pineapple leaves and red pomegranate seeds.

ONFALÓS HOTPLATE CLEANING TIP

Don't worry about cleaning the hotplate, you can even leave it till tomorrow!

Just pour a jug of water onto the cold plate and rub the scraper over it for a few minutes to remove the caramel.