TAYLOR & COLLEDGE

Coconut Crème-Brulé with Flambeed Pineapple



Preparation: 20 mins
Total Time: 310 mins
Portions: 6 Portions

Ingredients

Coconut crème-brulé

200 ml Coconut Milk unsweetened
250 ml Whipping Cream
120 g Caster Sugar
8 Egg Yolks
2 tsp Taylor & Colledge Vanilla Bean Paste

Flambeed pineapple

Pineapples 4 slices, skin removed
1 tsp Taylor & Colledge Vanilla Bean Paste
1 tbsp Unsalted butter
2 tbsp Honey
60 ml Dark Rum
6 tbsp Light Brown Sugar

Preparation

1. Preheat oven to 120°C / 100°C fan / gas mark ½.
2. Combine coconut milk, whipping cream and vanilla paste in a saucepan over medium heat. Whisk until the milk begins to simmer, then remove from heat and let cool for 10 minutes.
3. In a large mixing bowl, whisk the egg yolks with the sugar until thick and creamy. Slowly add the coconut milk mixture to the mixing bowl, keep whisking.
4. Pour the mixture into 6 oven proof ramekins, place them on a baking tray and carefully pour hot water onto the baking tray until it reaches halfway up the side of the ramekins.
5. Bake for 40 to 45 minutes until the outside of the Crème is just set and the middle is slightly wobbly.
6. Remove from the oven and allow the ramekins to cool. Cover and transfer to the refrigerator. Chill for at least 4 hours.
7. Cut the pineapple in thin wedges (you will need 12 wedges). Heat the butter, honey and 1 teaspoon of Vanilla Paste in a small pan. When hot, place the pineapple slices in the pan. Cook for 2 – 3 minutes. Add the rum and carefully ignite with a long match or torch to flambé.
8. When ready to serve, sprinkle brown sugar over the surface of each crème and caramelize with a kitchen torch. Top with the flambeed pineapple and serve immediately.