

## Trio of pineapple

*Mousse of pineapple with speculoos crumble &  
Caramelized pineapple with vanilla ice cream &  
Tartare of pineapple and lime*

### *Mousse of pineapple with speculoos crumble*

#### **Ingredients:**

**5 dl Crop's frozen pineapple puree**

rum

lime juice

7,5 g gelatin leave

2,5 dl cream

25 g sugar

speculoos biscuits

#### **Preparation:**

- Warm the pineapple puree and cook a little. Add some rum and lime juice. Solve the soaked gelatin leaves in the warm pineapple puree.
- Whip up the cream with the sugar and mix with the cooled pineapple puree.
- Serve in glasses and stiffen in the refrigerator. Decorate with crumbled speculoos biscuits.

### *Caramelized pineapple with vanilla ice cream*

#### **Ingredients:**

pineapple carpaccio

speculoos spices

brown sugar

vanilla ice cream

gingerbread

#### **Preparation:**

- Defrost the pineapple carpaccio and sprinkle with speculoos spices and brown sugar. Caramelize with the crème brûlée blowtorch.
- Top with a scoop of vanilla ice cream and a slice of toasted gingerbread.

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## Tartare of pineapple and lime

### Ingredients:

**Crop's frozen pineapple chunks**

cane sugar

lime zest

lime juice

mint

### Preparation:

- Add cane sugar, lime zest and lime juice to the frozen pineapple. Defrost in the refrigerator.
- Decorate with mint.

