



# Brandy snap basket with mascarpone and poached pineapple

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**2 hours**

Preparation Time

**1 hour**

Cooking Time

**10 serves**

Serves

## INGREDIENTS

### Brandy snap

105g unsalted butter  
105g plain flour  
110g golden syrup  
255g pure icing sugar, sifted  
Pure icing sugar extra, for dusting  
200g Callebaut milk chocolate

### Mascarpone filling

500g mascarpone  
75g pure icing sugar, sifted  
1 lemon, zested

### Poached pineapple

650g finely diced pineapple  
1g cinnamon, ground  
2 tsp vanilla bean paste  
40g raw sugar

### To serve

Small block couverture white chocolate

## METHOD

### Brandy snap

1. In a bowl of a freestanding mixer with paddle attachment, combine butter and flour on medium speed. Add in icing sugar and golden syrup. Mix until it comes together to form a dough.
2. Press dough into a flat square. Cover with cling wrap and leave to rest in the refrigerator for 1 hour.
3. Dust the bench lightly with icing sugar. Using a rolling pin, roll out dough to approximately 2mm in thickness.
4. Cut out 8cm round discs and place 5 discs onto a Silpat lined baking tray. Make sure you leave plenty of space to allow discs to spread.
5. Pre-heat Oven on Conventional at 150°C.
6. Place tray on shelf position 2 and bake for approximately 10-12 minutes, or until the discs turn a dark caramel colour.
7. Leave to cool at room temperature for a few minutes. As soon as they're firm enough but still flexible, pickup each disc one at a time and place over an inverted 5cm diameter glass or oil spray canister.
8. Flute edges quickly to create a basket shape. If discs go too firm before you shape them, return them to the flat tray and place back into the Oven to soften before reshaping.
9. Store brandy snaps in an airtight container at room temperature until required.
10. Place chocolate into a plastic bowl and melt in the Microwave on Quickstart or 850W for 30 seconds. Remove from the microwave and stir with a plastic spatula. Heat at 30 second intervals stirring well between.
11. Melt the chocolate until it is approximately 50% liquid and 50% solid chocolate. Remove from the microwave and stir vigorously until the solid chocolate is melted.
12. After 5 minutes if you still have solid lumps of chocolate, gently warm the bowl with a hair dryer or heat gun.
13. To test if the chocolate has been tempered correctly, dip the edge of a plastic scraper into the chocolate and leave for 5 minutes. If it sets within this time frame, it's set correctly.
14. Once tempered, brush the base and 2cm up the sides of the brandy snap basket with a thin layer of chocolate. Leave at  
  
room temperature to set.

### **Poached pineapple**

1. Place all ingredients into a large vacuum sealing bag into the Vacuum Sealing Drawer and vacuum on setting 3 and seal on setting 3.
2. Place sealed bag on a wire rack in the Steam Oven and sous-vide at 65°C for 30 minutes.
3. Remove pineapple and strain liquid through a sieve. Set aside to cool.

### **Mascarpone filling**

1. Combine all ingredients in a bowl and gently fold to combine. Don't overmix as the mascarpone can split.

### **To serve**

1. Place a spoonful of mascarpone into the base of each basket followed by a tablespoon of pineapple. Repeat with another layer of mascarpone and pineapple.
2. Create chocolate curls by placing chocolate block into the Microwave at 850W for 10 seconds.
3. Using a vegetable peeler, peel along the edge of the block to create curls.
4. Garnish the top of the baskets with curls and serve immediately.

### **Hints and tips**

- Chocolate can also be tempered in a saucepan on Induction setting 3. Melt until 75% liquid and 25% solid chocolate.
- Brandy snap dough will keep frozen for up to 1 month.
- Pineapple can be made up to 3 days before serving.