



**Miele**

# Pineapple and coconut entremet

By Miele

**2 hours**

Preparation Time

**25 minutes**

Cooking Time

**10 serves**

Serves

## INGREDIENTS

### Coconut lime financier

Vegetable oil spray, for greasing  
240 g unsalted butter  
120 g desiccated coconut  
40 g almond meal  
420 g pure icing sugar, sieved  
40 g honey  
170 g plain flour  
2 tsp baking powder  
2 limes, zested  
½ tsp salt  
390 g egg whites, room temperature

### White chocolate Chantilly cream

165 g fresh cream 35% fat (A)  
25 g liquid glucose  
165 g good-quality white chocolate  
225 g fresh cream 35% fat (B)

### Sauteed pineapple

250 g fresh pineapple  
40 g unsalted butter  
1 tsp vanilla bean paste

### Vanilla white chocolate

1 vanilla bean  
400 g good-quality white chocolate

### Pineapple vanilla mousse

4 ½ g gold gelatine sheets, or 2 ¼ individual gelatine sheets  
65 g egg yolks  
70 g caster sugar  
125 ml full cream milk  
125 g fresh cream 35% fat (A)  
1 tsp vanilla bean paste  
250 g fresh cream 35% fat (B), semi-whipped  
Sauteed pineapple, from recipe

### To serve

Vegetable oil spray, for greasing  
1 lime, zested

### Miele accessories

Pot set and Baking tray

## METHOD

### Coconut lime financier

1. Preheat the oven on Fan Plus at 160°C.
2. Grease a Miele baking tray, and line it with baking paper.
3. Create a beurre noisette by boiling the butter on medium heat, induction setting 7, until golden-brown in colour.
4. Transfer the beurre noisette into a bowl and set aside at room temperature, allowing it to cool to 55°C.
5. Meanwhile, in the bowl of a freestanding mixer fitted with a paddle attachment, place the coconut, almond meal,  
  
sieved icing sugar, honey, flour, baking powder, lime zest, and salt. Then, mix until loosely combined.
6. Add the egg whites and mix to incorporate.
7. Lastly, add the cooled beurre noisette and mix to combine.
8. Pour the batter into the prepared baking tray and bake in the preheated oven for 20-25 minutes, or until a  
  
skewer  
  
is inserted and comes out clean.
9. Store in the freezer until required.

### White chocolate Chantilly cream

1. Place the cream (A) and glucose in a saucepan over medium-high heat, induction setting 7, and bring to a boil.
2. Pour the hot cream over the white chocolate and whisk by hand until the chocolate is completely melted and  
  
incorporated.
3. Add the cream (B) and whisk to combine.
4. Cover the surface of the white chocolate cream with cling wrap and chill in the fridge for a minimum of 5 hours

### Sauteed pineapple

1. Remove the centre of the pineapple, then dice the flesh into cubes, approximately 10 mm x 10 mm in size.
2. Combine the pineapple and butter in a saucepan over medium heat, induction setting 6, and gently sauté until  
  
just tender.
3. Remove from the heat and strain off any excess butter.
4. Add the vanilla and stir through.
5. Allow to cool completely at room temperature.

## **Vanilla white chocolate**

1. Temper the chocolate by placing it into a saucepan over medium-low heat, induction setting 4. Stir continuously until you have 50% solids and 50% liquid. Then, transfer the semi-melted chocolate into a heat-proof plastic bowl and stir vigorously until the solids have completely melted.
2. Using a paring knife, cut the vanilla bean lengthways and scrape out the seeds.
3. Add the seeds to the tempered white chocolate and mix to combine.
4. Spread the chocolate into a thin layer over a sheet of baking paper.
5. Allow to set at room temperature for a minimum of 2 hours.

## **Pineapple vanilla mousse**

1. Soak the gelatine in a bowl of cold water. Once soft and pliable, gently squeeze to remove any excess water, then set aside until required.
2. Place the egg yolks and sugar in a bowl and whisk by hand to combine.
3. In a saucepan over medium heat, induction setting 5, combine the milk, cream (A), and vanilla and bring to a light boil.
4. Pour the hot liquids over the egg yolks and sugar while whisking to combine.
5. Return the mixture to the saucepan and stir continuously over low heat, induction setting 3, until it reaches 80°C.
6. Remove from the heat, add the pre-soaked gelatine, and mix until dissolved and incorporated.
7. Working quickly, immediately strain the mixture into a bowl and allow it to cool to 30°C over an ice bath before folding in the semi-whipped cream (B).
8. Lastly, add the sauteed pineapple and fold through.
9. Assemble immediately.

## **To serve**

1. Grease a loaf tin, 120 mm x 220 mm in size, and line it with baking paper.
2. Cut three rectangles of coconut lime financier, two 95 mm x 195 mm in size and one 110 mm x 210 mm in size.
3. Place one of the smaller financier rectangles into the base of the prepared loaf tin.
4. Pour approximately half of the pineapple vanilla mousse on top, then cover it with the second small financier rectangle.
5. Pour the remaining mousse on top before covering with the final financier rectangle.
6. Place in the freezer, preferably overnight, to freeze completely.
7. Once frozen, place upside down on a serving plate and remove the loaf tin and baking paper.
8. Transfer the prepared white chocolate Chantilly cream into the bowl of a stand mixer fitted with a whisk attachment and whip to a firm peak.
9. Cover the sides and top of the entremet with the whipped white chocolate Chantilly cream.
10. Break the prepared vanilla white chocolate into shards and arrange them around the sides of the entremet.
11. Top the entremet with three rochers of whipped Chantilly. To create a rocher, use a spoon to scoop and shape the cream into an oval.
12. Lastly, garnish with additional vanilla chocolate shards and lime zest.

## Hints and Tips

- The beurre noisette can be made in advance and stored in the fridge for up to 2 weeks. To use, gently heat it in a  
  
saucepan over low heat, induction setting 3-4, until it reaches 55°C.
- You do not need a freestanding mixer to make the financier, it can also be mixed by hand.
- It is best to use room temperature egg whites, as they emulsify more easily with the beurre noisette. Cold egg  
  
whites can cause the butter to solidify upon contact.
- To prevent overcooking the eggs, it's essential to add the gelatine and strain the mousse base immediately  
after  
  
it reaches 80°C.
- It is important to cool down the mousse base before adding the semi-whipped cream. If it is too warm, it will  
melt  
  
the fat in the cream and lose aeration.
- Freezing the financier makes it easier to cut and handle.
- The sides of the loaf tin we are using are not at 90 degree angles which is why there are different size  
rectangles cut from the financier. If using a slightly different loaf tin, the most important thing is that the financier  
rectangles fit tightly into the tin.
- If you prefer the look of straight sides for the finished entremet, you can trim the cake before coating it in the  
white chocolate Chantilly cream.
- If you have leftover financier, you can freeze for later use.