

World Gourmet Summit 2006
Culinary Workshop and Luncheon
Grand Hyatt Singapore

24 April 2006 / 10.00pm – 2.00pm

CARAMELISED PINEAPPLE WITH MILLE-FEUILLE PASTRY
& RED WINE SORBET

Presented by
Iconic Chef Santi Santamaria

Serves 1

Ingredients:

Caramelised Pineapple

3 pineapple slices
20g butter
1/2 cinnamon stick
1 star anise
20g sugar
1 mille-feuille pastry sheet, baked

Red Wine Sorbet

100 ml red wine
2g five-spice powder
60g sugar



Method

1. For the caramelised pineapple: Sauté the pineapple slices with the butter, cinnamon stick, anise star and sugar in a frying pan until caramelised. Set aside.
2. For the red wine sorbet: Simmer the red wine with the sugar and five-spice powder until sugar is completely dissolved. Set aside to infuse and then pour into a ice cream machine and follow the manufacturer's instructions.

To serve

Place the baked mille-feuille on a serving plate; add the caramelised pineapple slices along with it the resulting juice. And top with the cinnamon stick and star anise and add a spoonful of red wine sorbet.