

Coconut Pannacotta, Marinated pineapple, Caramelized chilli



*The
Perfect Meal*

Episode 4

Chef Haikal
- Ember -

Cold crab salad with kaffir lime granite

Ingredients

200 gm Fresh milk
400 gm Fresh cream
150 gm Coconut milk
70 gm Fresh coconut
Pinch of salt
Gelatin leaves

Ingredients for Marinated Pineapple

1/2 Nos Ripe Pineapple
1/2 cup Water
60 gm Sugar
4 Nos Lime juice
1 Nos Sliced chilli
20 gm Sugar
30 gm Water
Caramelized chilli

Method

- 1) oil the fresh milk, cream, fresh coconut and coconut milk
- 2) Add the gelatin leaves and leave it to set
- 3) Boil the water, sugar and lime juice. Add the sliced chilli and pineapples and cook for 1 hour
- 4) Cook the sugar and chilli and let it set