

Coconut Panna Cotta with Chili Pineapple



Chef Paul Froggatt
- Saint Pierre -



The
Perfect Meal

Episode 4

Ingredients

1 Pineapple
200 ml Coconut milk
400 ml Fresh cream
6 gm Gelatin
3 pcs Chili
40 gm Sugar
Fresh grated coconut

Method

- 1) In a bowl add the cream, coconut milk, fresh grated coconut. Boil. Add gelatin and set in fridge
- 2) Dice chili, blanch chili (cook in boiling water and then cold water)
- 3) To make syrup, add 1 part water and 1 part sugar. Infuse syrup with chili, reduce to sticky glaze
- 4) Pan fry pineapple and brush on sticky glaze