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PINEAPPLE, YELLOW CREAM & PUFF PASTRY BISCUITS, DESSERT.

INGREDIENTS

- 4 slices pineapple + Fresh lemongrass
- 8 Napoleon candies, crushed

FOR THE PUFF PASTRY BISCUITS

- 12 rounds puff pastry + 1 egg yolk

FOR THE YELLOW CREAM

- 4 dl full-cream milk
- 100 g Belberry Pineapple Jam
- 4 egg yolks + 50 g granulated sugar
- 30 g flour + 20 g corn-starch

FOR THE YELLOW CREAM

- 4 egg whites + 1 dl Belberry Pineapple & Coconut Fruit Sauce

PREPARATION

- Use a biscuit cutter and cut small rounds out of the pineapple slices.
- Preheat your oven on 180°C. Brush the top of your pastry rounds with egg yolk and sprinkle with the crushed candies. Bake for 10 minutes and cut in half.
- Make the yellow cream: Boil the milk up with the jam. Whisk your egg yolks with the granulated sugar until you have a smooth mixture. Sieve the flour and corn-starch over it. Pour the milk in it and whisk again while heating up. Let it thicken while stirring all the time.
- Beat the egg whites stiff and finish with your fruit sauce.

PRESENTATION

- Place a round puff pastry, top it with yellow cream and add a teaspoon fruity egg white. Add the candy biscuits on top.
- Finish with pineapple slices, lemongrass and crumbs of the crushed Napoleons.

