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Pineapple baskets

■ Ingredients

✔ Half large pineapple, prepared as above (skin and eyes removed)
✔ 100ml water
✔ 100g caster sugar
✔ 250ml double cream
✔ Half vanilla pod
✔ 3-4 fresh passionfruit
✔ Fresh mint leaves or toasted coconut, to serve

■ Method

THE first step is undoubtedly the hardest of the recipe.

This involves slicing the fresh pineapple as thinly as possible – my slices were less than 1mm – about as thick as a sheet of laminate.

If you have a good quality mandolin, this would help.

Set the pineapple slices aside, then combine the sugar and water in a small saucepan and bring to a simmer until the sugar has dissolved.

Carefully dip each pineapple slice into the sugar syrup, then drain and place on a lined baking tray.

Preheat the oven to 110 degrees, then bake the slices for 3-4 hours or until the top is dry to the touch.

Once they are dry on top, use a spatula to carefully flip them over and bake for another 20-30 minutes.

Working quickly, remove the dried pineapple slices from the oven and carefully push into the holes of a mini muffin tray.

They cool and harden quickly so, if some of them harden before you shape them, just set them aside to use as decorations for another dessert or pop them into the oven for five minutes to soften up again.

Once the pineapple slices have cooled and hardened, carefully remove and place on a plate. Scrape the vanilla bean pod into the cream, and whip until you get firm peaks.

The pineapple is very sweet, so I found it unnecessary to sweeten the cream with any sugar.

But, if you would prefer this, go ahead.

Place a teaspoon of the whipped cream into each dried pineapple basket and top with the fresh passionfruit and mint leaves or toasted coconut.

Source: www.insanitytheory.net/kitchenwench

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