



Pineapple, lemongrass whipped cream, candied rose petals

NIBBLEDISH CONTRIBUTOR

Ingredients

-butter -brown sugar -pineapple -pineapple juice -orange juice -yuzu juice -room temperature butter -heavy cream -lemongrass -candied rose petals

Instructions

This is a shot served to guests before the dessert courses start. The pineapple is creamy with citrus and pineapple notes, the lemongrass cream is slightly sweet and full of lemongrass flavor and the crunchy pieces of rose petals really make the flavors mend well. 1. brown butter in a medium saucepan. Add the pineapple and brown sugar. Cook until slightly caramelized. Add the juices, cover and cook until the pineapples are tender. Remove from heat and puree until very smooth. At 38C add the room temperature butter. Strain and refrigerate for at least 4 hours. 2. Bring the cream and lemongrass to a boil. Remove from heat and cover with plastic wrap for 18 minutes. Strain and cool in an ice bath. Whip until slightly thick and adjust sweetness with confectioners sugar. Keep cool. 3. Pour the pineapple sauce in a small cup, top with lemongrass cream and then the candied rose petals. Serve cold..