



Coconut custard, pineapple, lychee, coriander, meringue

By Michael Meredith

45 minutes plus refrigeration time

Preparation time

4 hours

Cooking time

4 serves

Serves

INGREDIENTS

Coconut custard

200 ml coconut cream
80 ml (? cup) soy milk
½ vanilla bean, scraped
2 egg yolks
1 egg
55 g (¼ cup) coconut sugar

Coconut meringue

3 egg whites 165 g (¾ cup) caster sugar 20 g (¼ cup) desiccated coconut

Pineapple

1/4 pineapple, trimmed, thinly cut into circles 200 ml star anise flavoured sugar syrup 2 tbsp thinly sliced coriander leaves

To serve

1 tbsp coriander flowers Coconut shards 30 g freeze dried lychees, optional Pomegranate seeds, optional

METHOD

Coconut custard

- 1. Place 4 silicon dariole moulds on a perforated steam tray and set aside.
- 2. Place the coconut cream, soy milk, vanilla seeds and bean in a medium sized saucepan and infuse for 30 minutes on a low heat, Induction setting 3. Remove the vanilla bean.
- 3. In a medium sized bowl, whisk together yolks, egg and sugar. Remove coconut cream mixture from the heat and slowly add to egg mixture, whisking as you go.
- 4. Stand the mixture for 5 minutes then skim any bubbles from the surface.
- 5. Pour the custard evenly into the dariole moulds and cover with

aluminium foil or cling wrap.

- 6. Place into the steam oven and Steam at 85°C for 35 minutes or until custards are set.
- 7. Once cooked, remove from steam oven and let the custards cool to room temperature. Refrigerate for at least 3 hours.

Coconut meringue

- 1. Line a baking tray with baking paper
- 2. Pre-heat warming drawer on Cooking function, setting 5.
- 3. Place the egg whites and sugar into a saucepan on low heat, Induction setting 3, stir gently with a whisk until the temperature reaches 60°C with a digital food thermometer or until the mixture becomes runny. The sugar will now be dissolved.
- 4. Pour the mixture into the bowl of a freestanding mixer with a whisk attached and whisk on high speed for 5 minutes or until very white, glossy and the peaks hold firm.
- 5. Using a spatula, thinly spread meringue onto the pre-prepared baking tray. The thickness should be 2mm. Sprinkle coconut on top.
- 6. Place into a warming drawer on Food Setting 5 (approximately 85°C) for 4 hours, or until crisp.
- 7. Break the coconut meringue into shards.

Pineapple

1. Add the sliced pineapple to the syrup and then add the coriander,

infusing for 10 minutes before serving.

To serve

- 1. Remove the coconut custard from the fridge and run a paring knife around the edge of each mould. Invert the custard onto a dessert plate.
- 2. Arrange the pineapple and pour coriander syrup over the top. Garnish with coriander flowers, coconut shards and freeze dried lychees and pomegranate seeds, if using.