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Ingredients

For 6 people:

Pineapple (sous vide):

1 pineapple
2 anise
2 lavender spike
2 garofono nails
1 cinnamon
140 gr sugar
½ dl water

Mousse (sous vide):

6 yolk
80 gr sugar
100 gr violette paste
3 dl cream
3 dl milk

Preparation

Mousse (sous vide):

Mix yolks together with sugar add violette paste, cream and milk. Put them into a vacuum pouch and let them cook sous vide in the water bath of **fusionchef** for 20 minutes at 82 °C. Let cool down.

Pineapple (sous vide):

Pour the sugar in a small pan, let it caramelize with water. Let it cool down. Peel off pineapple and cut it into four pieces. Put them in a vacuum pouch together with caramel, anise, lavender spike, garofono nails and cinnamon. Cook sous vide all the ingredients in the water bath of **fusionchef** for 30 minutes at 82 °C. Let cool down. Pour violette mousse in a syphon, load it with gas and keep it in the fridge. Take off pineapple from the pouch, cut it into slices and serve together with violette mousse.

This recipe was kindly provided by Danilo Ange.