

A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Pineapple Crema Catalana

Ingredients

- 1/4 (284 g) of fresh pineapple or ½ of 20 oz can of pineapple chunks
- 1 cinnamon stick
- 1 orange, zested
- 2 c (480 ml) whole milk
- 4-6 (75 g) egg yolks
- ½ c (100 g) granulated sugar
- 2 ¼ tbsp (23 g) of cornstarch

Directions

Roughly blend your fresh pineapple or ½ a can of pineapple chunks for 30 sec to a minute.

* If you're using fresh pineapple, place it in a small pot and put on medium heat. Heat to between 160-176 degrees Fahrenheit and cook for at least 5 minutes after reaching temperature. Turn off the heat and put it to the side.

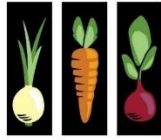
*If you're using the canned pineapple chunks, blend and put it to the side.

In a wide deep pan, add your whole milk and bring to a simmer. Add your blended pineapple, cinnamon stick, and orange zest and turn off the heat after you reach 165 degrees Fahrenheit. Let the milk infuse for 15 min to an hour (depending on how strong you want the other flavors to come through).

While your milk is infusing, separate your egg yolks into a separate bowl, then add your granulated sugar and cornstarch and beat with a whisk for 3-5 minutes or until it's lighter in texture and has become more voluminous.

Once your milk has steeped, strain the liquid into a new pan and begin to gently re-heat the mixture. Once it comes back to a simmer, begin adding a little bit of your liquid into your egg yolk mix while continuously whisking until you've added about 1/3 of your liquid base. Once fully incorporated, gradually add your egg mix into the pan, whisking the entire time, until it's fully incorporated into your pan and continue to stir until thickened (between 165-185 degrees Fahrenheit). Once thickened, remove from the heat and decant into your chosen container (choose one that is heat resistant as you'll need to torch the top of your crema). Place plastic wrap directly on top of the crema so it doesn't form a skin on top.

When ready to serve, sprinkle a small amount of granulated sugar on top coating it evenly. Using a small torch, gently caramelize the top of your crema and serve immediately.



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Pineapple Curd

Ingredients

- $\frac{3}{4}$ c (170g) canned pineapple Juice or Puree*
- $\frac{3}{4}$ c (150 g) granulated sugar, separated into $\frac{1}{2}$ c and $\frac{1}{4}$ c
- 2 tbsp (30 g) lemon juice
- 1 orange, zested
- 2 (100 g) eggs, whole
- 2 (40 g) egg yolks
- $\frac{1}{4}$ c (57 g) unsalted butter, cut into small chunks - optional

Directions

*If you're using fresh pineapple juice, you'll need to gently heat it at medium heat to a temperature of 160-176 degrees Fahrenheit. Once it's reached temperature let it cook for at least 5 minutes and then reduce the heat to low.

*If you're using canned pineapple juice, puree, or even chunks, simply disregard the first instruction.

Zest 1 orange and mix with your granulated sugar before adding. In a small pot, add $\frac{1}{2}$ c zested granulated sugar, canned pineapple juice, and lemon juice and gently heat on a low medium heat. In a large bowl, add your $\frac{1}{4}$ c of granulated sugar, whole eggs, and egg yolks and whisk until incorporated. Once the pineapple mix begins to simmer slowly add about $\frac{1}{3}$ of your heated mix to your egg mix while continuously whisking. Once incorporated, gently begin adding the egg mix into the heated pot while continuously whisking. Once everything is incorporated continue to stir until the curd thickens, or until it reaches between 170-180 degrees Fahrenheit. Once thickened, strain the mix into a bowl and begin stirring in the small chunks of butter* until you reach a deep velvety mixture. Place plastic wrap over the curd to prevent it from forming a skin and let it cool. Add on top of your crema catalana for an extra boost of pineapple flavor!

*You do not have to whisk in butter if it's unpreferable! Butter helps with make the curd richer and cuts some of the acidity down, however I personally prefer a curd with sharp flavor so I usually leave it out!