

Spicy Pineapple Compote over Coconut-Almond Crusted Ice Cream

From: Texas Hill Country Cookbook: A Taste of Provence by
Chef Scott Cohen and Marian Betancourt

Ingredients:

6 tbsp Butter
6 tbsp Sugar
6 tbsp Honey
1½ Lemon, juiced
½ tsp Cayenne Pepper
½ tsp Ancho Chili Powder
3 fresh Pineapples peeled, cored and cut into small cubes
3 cups toasted sweetened Coconut
1 cup toasted sliced Almonds
Vanilla Bean Ice Cream
Pineapple Chips for Garnish

Preparations:

Toast coconut by spreading on sheet pan and cook at 350 until lightly browned, stirring often, no more than 10 minutes. Set aside to cool.

Toast almonds by spreading on a sheet pan and cook at 350 until just browned. Just 3 – 5 minutes. Set aside to cool with coconut.

In a saucepan, combine butter, sugar, honey, and lemon juice and bring to boil. Just as the color begins to darken, add the Cayenne and Ancho, and then lower the heat to medium.

Toss in the pineapple and continue to cook until the pineapple is heated and glazed. Keep warm until ready to serve (or rewarm as needed).

Mix the coconut and almonds in a bowl.

Scoop the ice cream and cover each scoop with coconut-almond mixture.

Place the coated ice cream in a bowl; pour some of the pineapple compote over it. Garnish with a pineapple chip or a fresh pine apple sliced into a triangle.