

BAKED PINEAPPLE WITH HIBISCUS JELLY, PISTACHIO SPONGE CAKE,  
YOGHURT & LAVENDER SORBET.

A recipe by restaurant Berto





## Ingredients

1 ripe pineapple

### Hibiscus jelly

125 g water  
25 g sugar  
5 g Hibiscus tea  
1.2 g Agar Agar  
1.5 gelatine sheets

### Pistachio sponge cake

50 g almond powder  
50 g pistachios  
100 g sugar  
150 g egg white  
250 g flour  
100 g egg yolk  
green colouring

### Yoghurt sorbet

2 dl Pur Natur semi-skimmed milk  
2.5 dl Pur Natur natural yoghurt  
1.7 dl Pur Natur fresh cream  
120 g sugar  
2 tablespoons lavender blossom

## Method

Slice the pineapple into square pieces without the core. Fry it in butter until nicely golden brown.

### Hibiscus jelly

Boil the water and sugar. Add the hibiscus tea and allow to draw for 4 minutes. Strain, bring back to the boil and add the Agar Agar.  
Add the soaked gelatine and pour out in to a tray to a thickness of 2 mm.  
Allow to cool and cut to the required shape.

### Sponge cake

Mix all the ingredients together to a fine consistency and add a few drops of green colouring.  
Fill a siphon bottle and spray into a plastic beakers until 1/4 full. Heat for 30 seconds in the microwave.  
Allow to cool and cut to the required quantity.

### Yoghurt sorbet

Heat the milk, fresh cream and natural yoghurt and allow the lavender to draw for 5 minutes and pour everything through a strainer on to the sugar.  
Spin in a sorbet machine

## Finish

Place the warm pineapple on a plate with the rocky cake, arrange a quenelle of sorbet between the mounds and finish with a leaf of anise cress.

Photography : Heikki Verdurme