

Seasons of a Pastry Chef: Roasted Pineapple and Rum Tiramisu

Recipe By Janie Chazanoff



Cooking and Prep:  45
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Serves:  8

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegan, Gluten Free, Low

Carb, Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Ingredients (6)

Main ingredients

- 1 fresh pineapple, peeled and cubed
- 2–3 tablespoons sugar or brown sugar
- 2 cups heavy cream, cold coconut milk, or **Kineret Non-dairy Whipped Topping**
- 1/2 – 1 cup confectioners' sugar

1 teaspoon rum, or more to taste (use gluten free rum, if needed)

1/2 a 7-oz. package gluten free ladyfingers, halved

Start Cooking

Prepare Dessert Components

1. Preheat oven to 425 degrees Fahrenheit.
2. Toss pineapple cubes with sugar. Spread on a lined baking sheet and bake for 15–20 minutes, until slightly softened and golden. Let cool. Reserve pineapple juice.
3. In the bowl of an electric mixer, beat cream with confectioners' sugar (amount depends on how sweet you like it) until soft peaks form. Add rum (or more to taste).

To Plate this Dessert

In a dessert glass, layer cream, ladyfingers, pineapple chunks with their juice, and another layer of cream.

The great thing about layered desserts is that they look pretty no matter what, no special skills necessary. Don't worry about filling the whole glass, just let the components fall where they may. It's helpful to use a piping bag (or Ziploc) to pipe the cream into the glass, just to keep it neater and prevent cream from getting onto the sides of the glass (you don't even need a piping tip in this case). Finish your dessert with a pretty little herb leaf. I used sage, but mint or basil will also do.

Credits

Photos by Dan Engongoro.

Dishes courtesy of Kitchen Caboodles, Brooklyn.