



Coconut-Lime Pepper Infused Fruits

Skill Level: Basic

Yield: 8 servings

Coconut Sorbet

20g (2 tablespoons) sugar
3g ($\frac{1}{2}$ teaspoon) sorbet stabilizer
400g (1 $\frac{2}{3}$ cup) water
150g ($\frac{3}{4}$ cup) granulated sugar
75g ($\frac{1}{2}$ cup) glucose powder
500g (2 cups) coconut purée (10% sugar)

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/ 120°F. Whisk in stabilizer, then remaining sugar and glucose and bring to a boil for about 30 seconds. Remove from heat, chill, and allow syrup to mature for at least 4 hours.
3. Combine syrup and purée and process in ice cream machine according to manufacturer's instructions.

Lime Curd

2 whole eggs
170g ($\frac{3}{4}$ cup) granulated sugar
60g (4 tablespoons) lime juice
30g (2 tablespoons) lemon juice
zest of 1 lime
zest of 1 lemon
1 sheet gelatin, soaked and squeezed of excess moisture
85g (6 tablespoons) unsalted butter

1. In a heavy saucepan, whisk together eggs and sugar, and then add lime and lemon juices and zest.
2. On medium heat, bring mixture to a boil, stirring constantly, as it will easily scorch on the bottom.
3. When the mixture boils and is quite thick, remove from heat, add the gelatin and emulsify the butter into the lemon curd in small amounts. Strain through a fine mesh sieve and chill in an ice water bath.

Pepper Infused Fruits

1 seasoning pepper (or about ½ one jalapeno) thinly sliced, seeds reserved
50g (3 tablespoons) pineapple, roughly chopped
50g granulated sugar
100g water
juice of ½ lime
pineapple, diced
mango, diced
water apple, diced
hot cherry pepper, diced
lime segments
lime zest, grated
micro cilantro

1. Combine pepper, pineapple, sugar, and water in a small saucepan. Bring to a simmer, remove from heat, and allow to infuse 30 minutes to 1 hour. Add the lime juice, and adjust, if necessary with more sugar or acid to taste.
2. Combine diced fruits and dress with a few spoonfuls of the syrup. Garnish with lime segments, zest, and cilantro.