

4

SERVINGS



La Tablée des Chefs



Vanilla and Pineapple Verrine

Ingredients

PUDDING

- 👑 3 tbsp (45 ml) sugar
- 👑 ¼ cup (60 ml) cornstarch
- 👑 2 cups (500 ml) vanilla oat beverage

CRUMBLE

- 👑 ¼ cup (60 ml) cold unsalted butter, diced
- 👑 2 tbsp (30 ml) sugar
- 👑 ½ cup (125 ml) all-purpose flour
- 🏠 1 pinch of salt

GARNISH

- 👑 1 can of 398 ml pineapple pieces, drained

YOU WILL NEED

- ★ baking sheet
- ★ can opener
- ★ parchment paper (or aluminum foil)
- ★ saucepan (medium)
- ★ sieve (optional)
- ★ spatula
- ★ spoon
- ★ set of measuring cups
- ★ set of measuring spoons
- ★ 4 verrines or small bowls
- ★ whisk

continuation of the recipe

Preparation

- 1 Preheat oven to 350°F.

PUDDING

- 2 Combine sugar and starch in a medium saucepan.
- 3 Pour in a small amount of the oat beverage (about 2-3 tbsp), stirring using a spoon until the mixture is smooth. This step helps to avoid any lumps.
- 4 Pour the rest of the oat drink into the saucepan while constantly whisking.
- 5 Bring to a boil over medium-high heat, whisking continuously.
- 6 Cook a few minutes or until thickened. Remove from heat.
- 7 If the pudding contains lumps, you can always strain the mixture through a sieve.
- 8 Pour the pudding into 4 verrines or small serving bowls using a spatula. Refrigerate.

CRUMBLE

- 9 Place all ingredients on a baking sheet lined with parchment paper.
- 10 Using fingers, combine until the mixture is crumbly.
- 11 Spread crumble on the baking sheet, pressing lightly to form small pieces of about 1 tbsp.
- 12 Bake for 20-25 minutes or until crumble is lightly browned, stirring after 10 minutes, then every 5 minutes. Let cool.

ASSEMBLY

- 13 Place a few pieces of pineapple on top of each verrine. Add a spoonful of crumble and serve.