

# HOW TO MAKE

## Petites terrines coco-ananas

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 2 oz flour</li><li>• 5 oz sugar</li><li>• 2 oz coconut flakes</li><li>• 4 oz butter</li><li>• 1 cup of cream</li><li>• 1 envelope of gelatine</li><li>• 1 cup coconut milk</li><li>• 1lb peeled pineapple</li><li>• grated coconut</li></ul>	1	In a bowl mix the flour, the sugar, the coconut and the butter (with your fingers). Preheat the oven on 350° Place the crumble in 6 buttered ramequins and cook for 10 minutes.	<ul style="list-style-type: none"><li>• 2 oz flour</li><li>• 2 oz sugar</li><li>• 2 oz coconut flakes</li><li>• 2 oz butter</li></ul>	« You can vary the choice of veggies.»
	2	Bring the coconut milk to a boil, melt the sugar and the gelatine in it. Set aside to cool. Whisk the cream in a firm Chantilly. Add to the cooled coconut milk before it sets. Pour on the crumbles and place in the fridge to set.	<ul style="list-style-type: none"><li>• 1 cup of cream</li><li>• 1 envelope of gelatine</li><li>• 1 cup coconut milk</li><li>• 1 oz sugar</li></ul>	
	3	Caramelize the cubed pineapple in a pan with the sugar and the butter. Add on top of the terrines. Decorate with coconut.	<ul style="list-style-type: none"><li>• 2 oz sugar</li><li>• 1 lb pineapple</li><li>• 2 oz butter</li><li>• grated coconut</li></ul>	