

Gratins à l'Ananas et au Citron Vert et son Caramel d'Oranges

(Gratins of Pineapple and Lime with Orange Caramel)

SERVES 6

THIS DESSERT adds brightness to the winter table at Domaine de Bassibé in southwestern France. Although it is possible to caramelize the sugar for these gratins under a hot broiler, it is easier and much more efficient to use a kitchen blowtorch (see page 83).

FOR THE GRATINS:

*1/2 cup fresh lime juice
1 1/4 tsp. unflavored gelatin
1/2 cup heavy cream
6 egg yolks
1/2 cup plus 3 tbsp.
confectioners' sugar
3 tbsp. flour
Finely grated zest of 1 lime
2 tbsp. unsalted butter*

*1/2 pineapple, trimmed, peeled,
cored, and cut into 1/2" cubes
3/4 cup granulated sugar
5 egg whites
1/4 cup sparkling sugar (see page
83) or granulated sugar*

FOR THE SAUCE:

*1 1/3 cups confectioners' sugar
1/3 cup fresh orange juice*

1. For the gratins: Put half the lime juice into a small bowl, sprinkle gelatin over juice, and set aside to let soften for 5 minutes. Put remaining juice into a medium saucepan, add cream, and bring to a simmer over medium-low heat. Remove pan from heat and set aside. Whisk egg yolks and $\frac{1}{2}$ cup of the confectioners' sugar together in a medium bowl until sugar dissolves. Whisk in flour, add to lime-cream mixture in pan, and add lime zest. Return pan to medium-low heat and cook egg yolk-lime mixture, whisking vigorously, until thickened, about 1 minute. Transfer to a clean medium bowl and add lime-gelatin mixture, whisking until gelatin dissolves. Cover lime-cream mixture with plastic wrap.

2. Melt butter in a large skillet over medium-high heat. Toss pineapple with remaining confectioners' sugar and sauté until lightly browned, 3-5 minutes. Transfer to a colander set over a bowl to let drain.

3. Boil granulated sugar and 2 tbsp. water together in a small pot over high heat until sugar dissolves. Beat egg whites in a large bowl with an electric mixer on medium speed until soft peaks form. Increase speed to high and gradually beat in sugar syrup in a slow, steady stream. Continue to beat until meringue cools to room temperature, about 5 minutes. Fold in lime cream, then fold in drained pineapple.

4. Line 6 shallow 9-oz. ramekins with plastic wrap, divide pineapple mixture between them, cover, and freeze until firm, about 6 hours. Unmold desserts onto 6 chilled plates, discarding plastic, and sprinkle tops with sparkling sugar. Using a kitchen blowtorch, caramelize sugar on top of each dessert. Set gratins aside to let defrost for 15 minutes.

5. For the sauce: Combine sugar and 2 tbsp. water in a small saucepan, cover, and boil over high heat until sugar dissolves. Uncover and boil until syrup is golden brown. Remove pan from heat, then carefully add juice all at once and vigorously whisk over high heat for 30 seconds.

6. To serve, spoon sauce around gratins. Garnish plates with strawberry halves, raspberries, and red currants, if you like.