

Dessert Pizza, pineapple, chocolate, shredded coconut and bananas

Recipe for 4

Description

Almost a queue de castor but better!

Note

It's all about the quality of the dough and the cooking. Make sure the dough is well tempered when in the bowl for the resting step. Then the cooking; no colour, no flavour!

Ingredients

Pizza dough

- 250 Ml Warm water
- 5 Ml Dry yeast
- 3 Pinch(es) Salt
- 2 Pinch(es) Sugar
- 330 Gr Flour

Garnish

- 2 Unit(s) Banana
- 0.25 Unit(s) Pineapple
- 50 Gr Dark chocolate
- 25 Gr Icing sugar

Caramel

- 125 Gr Sugar
- 25 Gr Butter
- 125 Ml 35% cooking cream

Preparation

- Preparation time **120 mins**
- Preheat your **four** at **425 F°**

Pizza dough

In a kitchenaid bowl, add in the tempered water with the sugar and the yeast. Let it all act together for a good 5mins. Blend in the flour and the salt then throw it all in the bowl and start mixing slowly (3 or 4). Once everything has come up together and you have a nice and smooth dough, crank the speed up to 6 or 7 for another 4-5mins. With a humid rag on top, let the dough rest nicely for 35 mins. Firmly press on it for the gas to come out then back in the bowl for another 30mins with the humid rag on. Gas and air out again, cut the dough into small balls and reserve.

Garnishes

Cut the bananas into thin slices and peel the pineapple off then to cut it into very small cubes (brunoise).

Caramel sauce

Proceed with a dry caramel. Once you have the quantity and the desired colour, throw in the butter

all at once and make sure it is emulsified before adding the tempered/hot cream. You should have a caramel that's borderline liquid and very soft.

Montage

Gently pour the cold caramel all around the pizza. Add the bananas and the pineapple. With a microplane, add the chocolate, all over, be generous. In the oven until golden crisp!

Bon appétit!