

GUASTELLO'S VILLAGE MARKET

Tropical Pineapple, Mango and Coconut Fools

Serves 4

Ingredients

3 cups chopped fresh pineapple (from a 2 1/2-pound pineapple)
3 tablespoons granulated sugar, divided
1 tablespoon fresh lemon juice
1/2 cup sweetened, shredded coconut, lightly toasted
1 mango, peeled and diced
1 cup heavy cream, cold
1/4 cup Greek-style yogurt

Place pineapple and 1 tablespoon sugar in medium saucepan. Cook over medium heat, stirring occasionally, until fruit has softened and mixture becomes jammy, about 15 minutes. If pineapple looks too dry during cooking, add a teaspoon of water at a time. Remove from heat and stir in lemon juice. Adjust to taste with sugar and lemon juice. Chill until completely cold before using, about an hour.

Using mixer fitted with whip attachment, whip cream on high speed to soft peaks. Fold in yogurt, pineapple compote, and 1/2 of the coconut.

Spoon pineapple cream into glasses, alternating with fresh mango. Top with remaining coconut. Serve chilled.

Credit: seriouseats.com