



The Disappearing Drink

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INGREDIENTS SPECS

"DOLE WHIP" WHOLE PINEAPPLE CONCENTRATE

1. Cut pineapple into smaller pieces
2. In a container, cover the fruit in sugar and refrigerate overnight to draw out flavours
3. Boil and simmer the rinds for 30 minutes
4. Add Coconut milk to the (1:4 ratio 1=coconut milk, 4 = water)
5. With the concentrate at 170C, add juice of half a lime for milk washing
6. Combine milk-washed concentrate with the liquid drawn out from the sugar-coated fruit
7. Simmer for 10 minutes
8. Let cool and put through coffee filter

BANANA CUSTARD SYRUP

1. Peel and cut 2 large bananas into smaller pieces
2. Mash bananas to a paste, roughly equating to 300g of banana, add 120g of sugar
3. Add 200g of coconut milk and 60g of rum
4. Mix and press through a fine mesh
5. Add a few drops of vanilla, put mixture in a pot, simmer it down to a syrup on medium heat.

BANANA CHOCO CHIPS

1. Using a spoon, remove some of the flesh off the peels.
2. Add sugar on both sides of peels
3. Have melted chocolate ready for the peels as soon as they're caramelized
4. On a pan with some oil, start to fry them until both sides are caramelized
5. Dip in chocolate
6. Add sprinkles on both sides
7. Leave to set

