



Coconut Pineapple Bites



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Introduction

Coconut Pineapple Bites are a delicious tropical treat that will transport your taste buds straight to a sunny beach. With the perfect combination of sweetened coconut and juicy pineapple, these bites are not only simple to make but also provide an irresistible crunch. Perfect for parties or as a delightful dessert, these golden-fried delights are drizzled with a rich coconut milk and sweetened condensed milk mixture, making them an unforgettable addition to any occasion.

Detailed Ingredients with measures

- 1 fresh pineapple, cut into bite-sized pieces
- 1 cup sweetened shredded coconut
- 1/2 cup all-purpose flour
- 2 large eggs, beaten
- 1/4 cup coconut milk
- 1/4 cup sweetened condensed milk
- 1/4 cup toasted coconut flakes, for garnish
- 1/4 cup powdered sugar, for dusting
- Vegetable oil, for frying

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cooking Time: 10 minutes

Total Time: 25 minutes

Yield: 4 servings



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Detailed Directions and Instructions

Prepare the Ingredients

Begin by cutting the fresh pineapple into bite-sized pieces and setting them aside.

Set Up the Breading Station

In three separate bowls, place the all-purpose flour, beaten eggs, and sweetened shredded coconut.

Coat the Pineapple Pieces

Take each piece of pineapple and dip it first into the flour, making sure it's fully coated. Next, immerse it in the beaten eggs, allowing any excess to drip off. Finally, roll the pineapple in the shredded coconut, ensuring it's evenly coated.

Heat the Oil

In a deep frying pan, heat the vegetable oil over medium heat. Use a thermometer to monitor the temperature, aiming for approximately 350°F (175°C).

Fry the Coconut-Coated Pineapple

Carefully add the coconut-coated pineapple pieces to the hot oil in batches. Fry each piece until golden brown, which will take about 2-3 minutes per side. Use a slotted spoon to remove them from the oil and place them on paper towels to drain any excess oil.

See also Shrimp Spaghetti

Prepare the Drizzle

In a small bowl, mix together the coconut milk and sweetened condensed milk. Drizzle this mixture over the fried pineapple slices.

Garnish and Serve

Sprinkle the fried pineapple with toasted coconut flakes and dust with powdered sugar. Serve warm to enjoy this delightful treat.

Notes

Serving Size

This recipe yields approximately 4 servings.

Cooking Tip

Keep an eye on the oil temperature to prevent it from becoming too hot, which can cause the coconut to burn.

Ingredient Variation

You can use unsweetened coconut if you prefer a less sweet flavor profile.

Storage Advice

For best results, serve immediately. If needed, you can store leftovers in an airtight container in the refrigerator, but they may lose their crispiness. Reheat in an oven or air fryer to regain some crunch.

Nutritional Information

Each serving contains about 180 kcal. Adjust portion sizes accordingly if you are following specific dietary guidelines.



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Cook techniques

Preparation of Pineapple

Cut the fresh pineapple into bite-sized pieces to ensure even frying and easy consumption.

Breading Technique

Utilize a three-step breading process: first coating the pineapple in flour, then dipping it in beaten eggs, and finally rolling it in shredded coconut for a uniform coverage.

Frying Method

Heat vegetable oil to 350°F (175°C) for optimal frying. This temperature allows for a crispy exterior while ensuring the pineapple heats through without becoming soggy.

Batch Frying

Fry the coated pineapple pieces in batches to avoid overcrowding the pan, which can lower the oil temperature and affect the crispiness.

Drizzling Flavors

Combine coconut milk and sweetened condensed milk for a rich drizzle that enhances the tropical flavors of the dish.

See also Irresistible Boston Cream Pie Cupcakes

Garnishing Techniques

Add toasted coconut flakes and a dusting of powdered sugar for an

appealing presentation and an extra layer of flavor.

FAQ

Can I use fresh coconut instead of shredded coconut?

Fresh coconut can be used, but it may alter the texture and result in a longer preparation time due to the need to prepare the coconut.

What type of oil is best for frying?

Vegetable oil is ideal for frying, but you can also use canola or coconut oil for a more distinct flavor.

How do I know when the oil is hot enough?

You can test the oil's temperature by dropping a small piece of bread into it; if it sizzles and browns quickly, the oil is ready for frying.

Can I bake these coconut pineapple bites instead of frying?

Yes, you can bake them at 375°F (190°C) for a healthier option, but the texture will differ and may not be as crispy.

How should I store leftovers?

Store any leftover pineapple bites in an airtight container in the refrigerator for up to 2 days, and reheat in an oven for best results.



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Conclusion

The Coconut Pineapple Bites are a delightful treat that combines the tropical flavors of coconut and pineapple, resulting in a crispy outer layer and a juicy, sweet interior. These bites are perfect for parties, gatherings, or simply as a sweet indulgence. Their easy preparation and deliciousness will certainly impress your guests and satisfy your dessert cravings.

Chocolate-Dipped Coconut Pineapple Bites

Elevate your Coconut Pineapple Bites by drizzling them with melted dark or milk chocolate for a rich and decadent twist.

See also Crock Pot Teriyaki Meatballs

Pineapple Coconut Pudding Parfait

Layer your Coconut Pineapple Bites with coconut pudding and fresh pineapple chunks for a delightful parfait. Top with whipped cream and toasted coconut flakes.

Tropical Fruit Salad

Combine leftover Coconut Pineapple Bites with other tropical fruits like mango, kiwi, and papaya for a refreshing fruit salad that bursts with flavor.

Coconut Pineapple Smoothie

Blend the leftover bites with coconut milk and ice for a refreshing smoothie. Add spinach or kale for a nutritious boost.

Pineapple Coconut Upside-Down Cake

Incorporate the flavors of coconut and pineapple into an upside-down cake, using the bites as a topping for a delicious twist on the classic dessert.



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