Canned Pineapple Lime Salad Crown

One pineapple-lime crown, about 3¾ cups (900 ml); 8 small fruit-salad side portions · Active 30 min · Total 10 hr 30 min

Ingredients

- 2 standard ¼-ounce envelopes unflavored powdered gelatin (14 g total), of specified setting strength
- 6 tablespoons cold drinking water (90 ml)
- 2 cups canned heat-processed pineapple juice (480 ml), divided
- ¼ cup strained lime juice (60 ml)
- 3 tablespoons granulated sugar (about 38 g)
- 1 drop liquid green food coloring, label-checked, not concentrated gel
- 1¼ cups canned heat-processed pineapple pieces AFTER draining (200 g), packed in juice, patted dry and cut small
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Sieve and clean towel, Knife and board, Small saucepan, Mixing bowl and spoon, Scale and measuring jug, Metal ring mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

No major US allergen identified in the base ingredients. Check labels and substitutions.

Make it

1. Confirm pineapple fruit and juice are canned heat-processed products. Drain fruit, pat dry, weigh 200 g and cut small. Check mold capacity, dry and oil lightly. Bloom gelatin over 90 ml cold water in mixing bowl 5–10 minutes.

2. Warm 240 ml canned pineapple juice with sugar to 140–150°F (60–65°C), stirring until sugar dissolves. Remove from heat and stir into bloomed gelatin until dissolved. Add remaining 240 ml juice, lime juice and exactly 1 drop liquid coloring.

3. Refrigerate 25–40 minutes, stirring gently every 10 minutes, until lightly syrupy. Fold in cold dry pineapple pieces. Spoon into ring with at least ½ inch (1.25 cm) headroom; refrigerate excess separately.

4. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm. Allow 10½ hours total. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 8 small fruit-salad side portions.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Read food-coloring, canned fruit/juice and gelatin labels. Gelatin is animal-derived.

A useful detail

Free liquid is 630 ml: 90 ml bloom water + 480 ml canned juice + 60 ml lime. Sugar 38 g and 200 g drained fruit bring the mixture to roughly 900 ml. Fourteen grams gelatin supports the tart pineapple base; raw pineapple is excluded and green color is openly listed.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.