



Grilled Pineapple Glazed with Brown Sugar and Rum

Prep 15 m | Cook 15 m | Ready in 35 m

Ingredients

- Fresh pineapple cleaned and sliced in thick slices without core
- Brown rum
- Dark brown sugar
- Whipped heavy cream flavoured with fresh vanilla marrow
- Strawberry
- Mint

Directions

1. Preheat an outdoor grill for high heat.
2. Grill all the slices of the pineapple until golden brown and with nice grill marks.
3. Put the slices in an aluminium tray.
4. Cover with brown sugar and add a dash of the rum.
5. Put this back on a hot grill and let it caramelize.
6. When ready take the tray out and serve with the cream.
7. Decorate with strawberries, fresh mint leaves and some roasted coconut.

