



GRILLED PINEAPPLE

RUM | LIME

Ingredients:

1 peeled pineapple
50 gr brown sugar
75 ml spiced rum
4 tbsp toasted coconut flakes
150 gr mascarpone
2 tbsp icing sugar
1 lime
EldurApi injection mix dessert

Supplies:

Kamado
cast iron grill
EldurApi bbq injection needle
pro set

Kamado set up:

Direct heat

PREP TIME

Start by mixing the Dessert mix with a little water and a dash of rum. Use the EldurApi syringe and inject some of the Dessert mix into the pineapple.

Mix the brown sugar with the rest of the rum and brush the pineapple with the rum-sugar mixture. Then put the pineapple in the fridge for 1-3 hours.

After 2.5 hours, light a medium amount of charcoal and heat the YAKINIKU® Kamado to 150°C. For this recipe, work with direct heat, place the pro set and place the cast-iron grid on the lower level for grilling stripes. Then let the Kamado heat up further to 180°C .

PREPARATION

Mix the mascarpone with the icing sugar. Grate and squeeze the lime and add half the lime zest to the mascarpone and season with some lime juice. Set aside in the fridge.

Grill the pineapple on the Kamado for 8-10 minutes on direct heat.

Cut the pineapple into strips and serve with a little mascarpone. Finish the dish with the remaining lime zest and coconut flakes.

Ps. Are you making this dish for a dinner party? Then of course you can prepare the pineapple in the morning or the evening before.