



GRILLED FRUIT SALAD

Ingredients:

1 pineapple
100 gr strawberries
50 gr coconut shreds
2 nectarines
1 lime
EldurApi injection dessert mix
spices

Supplies:

Shichirin
Binchotan
sieve
Yakitori bars
skewers
bowl

Kamado set up:

Direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and allow it to reach a good temperature. Place the Yakitori bars on the Shichirin.

PREPARATION

Cut the pineapple in half lengthwise and hollow out both halves. You can use the hollowed-out pineapple as a plate for your salad.

Add the coconut shreds to the sieve and roast them for about 1 minute. The shreds are good when they are slightly discoloured.

Next, cut the nectarines into 4 pieces, you can remove the skin if you prefer.

Thread the nectarines and pineapple onto the skewers and season with the dessert spices.

Place the pineapple and peach skewers on the Yakitori bars. Grill for about 3-5 minutes until the fruit starts to caramelize. When caramelised, they may be removed from the grill.

Meanwhile, chop the strawberries and put them in a bowl, then add the pineapple and nectarine as well. Mix it all together with the juice of the lime.

Serve the salad in the hollowed-out pineapple and finish with the coconut shreds.