



# PINEAPPLE

## CAVEMAN STYLE

**Ingredients:**

1 pineapple  
2 tbsp EldurApi Injection Mix Dessert  
250 gr mascarpone  
1 vanilla pod  
maple syrup  
lime zest  
handful of fresh tarragon  
icing sugar

**REQUIREMENTS:**

Kamado  
Charcoal with pure composition  
EldurApi BBQ Injection syringe  
Sharp knife

**Kamado set up:**

caveman style

Fill the Kamado with a medium amount of charcoal. Since you are doing caveman style cooking in this recipe, it is important to choose a charcoal with a pure composition. We recommend Binchotan. Light the charcoal let it come to a temperature of +/- 180°C.

This recipe is a caveman style preparation, which means you cook the fruit directly on the coals. Seems difficult but with the right steps, it is not and you will make a superb recipe!

Mix the injection seasoning with a little water so that it becomes liquid but not too watery!

Inject the pineapple with the dessert injection, place it in the fire until cooked (this will take about 1 hour). A black exterior is not a problem, check for doneness with a skewer.

Mix the mascarpone with, the pith of, the vanilla pod and some icing sugar to taste. Cut the tarragon leaves and mix them with the mascarpone.

When cooked, remove the pineapple from the coals. Remove the skin from the pineapple and then slice it into pieces. Dress these on a plate, add the syrup as a topping, finish with a scoop of mascarpone and sprinkle with the lime zest.

**Tip**

Add a scoop of vanilla ice cream and some chocolate.