



YAKINIKU®
ORIGINAL JAPANESE GRILL

PINEAPPLE

PERELAERE | CHOCOLATE ICE CREAM | MAPLE SYRUP

Ingredients:

- 200 ml Perelaere
- 3 tbsp EldurApi Injection Mix
Dessert
- 1 pineapple
- Shot of maple syrup
- ½ lemon
- 4 scoops of chocolate ice cream

Supplies:

- Kamado
- Vulcano
- Rotisserie spit
- Kwast
- Garde

Kamado set up:

- Direct heat

Start by making the glaze, this is done by bringing 200 ml of Perelaere to the boil on the cooker. When it boils you can add the EldurApi dessert spices, stir well together with a whisk.

Next you can clean the pineapple, cut off the crown and skin and then remove any remaining black tips.

When the pineapple is completely clean, make several cuts in the middle. You do this so you can get the pineapple on the spit more easily.

Then spread the glaze over the pineapple and place the spit in the Kamado. Apply the glaze every 5 minutes until the pineapple has softened a little. This takes about 20 minutes (depending on the size of the pineapple).

Then you can serve the pineapple with some maple syrup, chocolate ice cream and EldurApi dessert spices to finish it off.

Enjoy!