

Marinated pineapple, grilled, with salty butter caramel and vanilla ice cream

Recipe for 4 persons

Description

A really easy way dessert on the barbecue, full of flavors.

Ingredients

For the pineapple

- 1 Unit(s) Pineapple
- 1 Liter(s) Water
- 500 Gr Sugar
- 2 Unit(s) Cinnamon
- 2 Unit(s) Star anise
- 3 Unit(s) Cardamom seeds
- 4 Scoop(s) Vanilla ice cream

For the caramel

- 125 Gr Sugar
- 125 Ml Cream 35%
- 25 Gr Salted butter

Preparation

- Preparation time **45 mins**

For the pineapple

Peel and slice the pineapple in 12 slices, remove the center with a cookies cutter. Put the slices in a backing tray. In a pot, put the sugar and the water with the spices, bring it to boil, pour the syrup on the pineapple and let it seat for 30 minutes.

For the caramel

In a sauce pan melt the sugar on medium heat, let it cook until it gets golden brown. Remove from the stove, add the butter by stiring, and continue to stir by adding the cream really gently, when you get a smooth caramel, reserve on the side.

For the platting

Remove the pineapple from the syrup and put it on a backing tray. On the hot grill, mark the pineapple on both sides, put it on a plate, top it with the caramel and finis with the vanilla ice cream.

Bon appétit!