



# Recipe



by MELISSA FROHLOFF

## Roast pineapple with butterscotch sauce

### Ingredients

- Whole pineapple
- Zest of 2 limes
- Juice of 2 limes
- 1/4 cup brown sugar
- 1/2 cup salted pistachio nuts
- 1 bunch mint leaves, finely chopped
- Butterscotch sauce
- 1 cup caster sugar
- 250ml thickened cream
- 75g unsalted butter
- 2 tbsp dark spiced rum

### Method

1. Pre-heat a hooded barbecue to 200C. Peel the pineapple and cut off the top and bottom.
2. Put the pistachio nuts, zest and brown sugar in a mortar and grind until smooth. Place lime juice, mint leaves and in-

gredients from the mortar on a plate and mix until combined.

3. Place pineapple on a trivet on top of a convection tray and cook for 20 minutes in the hooded barbecue.

4. To make the butterscotch sauce, cook caster sugar over medium heat in a saucepan for five minutes until brown. Stir in cream, butter and dark spiced rum. Simmer and stir until smooth.

5. Using the flat plate on the barbecue, caramelize the pineapple on each side. Remove from the hotplate and roll on the plate with pistachio nuts and zest to coat all over.

6. Place on a serving plate, pouring over remaining zest. Slice pineapple into wedges and drizzle with caramel sauce. Serves six.

### Cook's tip

You will never think of pineapple the same way again. Serve this hot dessert with your favourite ice cream.