

Bourbon Glazed Pineapple



Ingredients

300ml double cream or crème fraiche	
2 tsp icing sugar	
3 tbsp brown sugar	
1 tsp cinnamon, plus extra for dusting	
2 tbsp bourbon (or substitute fresh orange juice)	
2 tbsp butter, melted	
1 large fresh pineapple, peeled and sliced into 1cm thick slices	

Directions

Step 1 – Mix the cream and the icing sugar together, dust with a little cinnamon and set aside.

Step 2 – In a separate bowl, whisk the brown sugar, cinnamon, bourbon (or orange juice) and melted butter together.

Step 3 – Heat the BBQ to medium heat (180 - 200°C) and prepare the BBQ for direct cooking, ensuring the grills are clean.

Step 4 – Brush the brown sugar mixture onto both sides of the pineapple slices and place onto the grill. Cook the pineapple for around 2 minutes each side, until grill marks start to form and the sugar starts to caramelise.

Step 5 – Remove the pineapple from the BBQ, arrange on a serving platter and serve immediately with the cream.

