

Grilled Pineapple With Vanilla Ice Cream



Ingredients

1 whole fresh pineapple	1 tbsp vanilla essence
1/2 cup walnuts, coarsely chopped	2 tbsp rum or bourbon
200g unsalted butter	1/2 cup brown sugar
125g shredded wheat or digestive biscuits, chopped	Ice cream, to serve
1/2 tsp cinnamon	

Directions

Step 1 – Peel the pineapple and cut into 1.5cm thick slices.

Step 2 – Prepare the BBQ for direct cooking over medium heat (180°C). Ensure the grills are clean. Preheat a large BBQ safe frying pan, and once hot, add the walnuts to toast, tossing regularly. Once starting to brown, add half of the butter, the chopped biscuits and cinnamon. Stir together until melted and combined, then place into a bowl and set aside.

Step 3 – Clean the frying pan then add the remaining butter, vanilla, rum and brown sugar. Stir together until melted and combined.

Step 4 – Brush the melted butter mixture onto one side of the pineapple slices and grill, over direct heat, until grill marks appear. Brush the top side of the pineapple slices with the butter mixture and flip to cook. Once tender and charred on both sides, remove the pineapple from the BBQ.

Step 5 – To serve, place slices of warm pineapple on serving plates, top with ice cream and sprinkle with the walnut crumble mixture.

