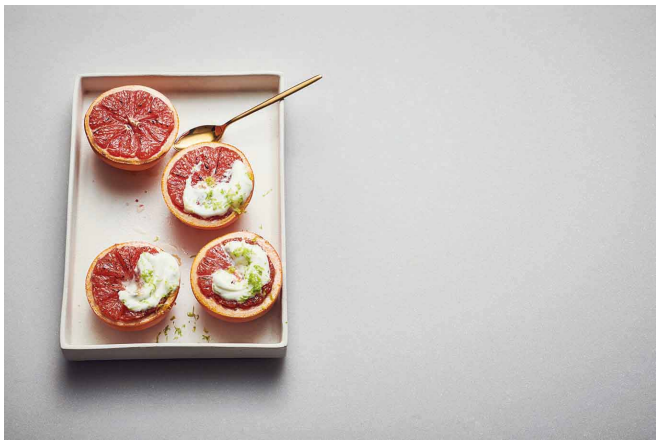
Grilled grapefruit

Recipe by V-ZUG Ltd.



with caramel and rum

Preparation	15 Mins
Cooking time	17 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

Grapefruit

2 pink grapefruit

4 tsp rum

4 tsp cane sugar

4 knobs of butter

Serving

150 g Greek yogurt

1 tbsp honey, runny

1 lime, some grated zest

Grapefruit

Preheat the cooking space on grill setting 3 (high).

Cut the grapefruit across in half. Cut a small slice of peel off the bottom of each half so that they stand upright. Loosen each grapefruit segment by cutting close along the membranes on either side. Pour off any juice that has collected. Place the grapefruit halves on the baking tray, cut-side up. Drizzle with rum, sprinkle over the cane sugar and add a knob of butter.

Grill the grapefruit in the top shelf position for 17 minutes.

Serving

Arrange the grapefruit halves in dishes and garnish with the rest of the ingredients.

Cooking steps

(Pre-)heat space to level 3 with Grill

Preheating finished. Put the food in.

Grill level 3 for 17 Mins

Accessories

Baking tray

Additional information

Created on	26.01.2022