Rum-infused pineapple

מתכון מאת V-ZUG Ltd.



Preparation	20 Mins
Cooking time	30 Mins
מנות	4
התקן	CombairSteamer V6000 from 2021

with coconut ice cream and chopped nuts

Pineapple

100 ml dark rum

50 g cane sugar

50 ml water

1 tsp pink pepper, crushed

1 ripe pineapple

Serving

4 scoops of coconut ice cream

2 tbsp pistachios, chopped

Pineapple

Bring all the ingredients up to and including the pepper to a boil in a small pan and then simmer over a medium heat for about 5 minutes. Allow the liquid to cool.

Peel the pineapple, quarter lengthways and remove the core.

Place the pineapple quarters, side by side, in a large vacuum bag and pour in the cooled liquid. Vacuum seal the bag, as described in the operating instructions, and cook in a baking tray at 94 °C for 30 minutes using the Vacuisine mode.

Grilling

Open the bag and pour the liquid off into a small pan. Reduce to a syrupy consistency.

Pat the pineapple dry with kitchen paper. Heat the grill pan strongly and grill the pineapple on both sides for about 1 minute.

Serving

Serve the pineapple with coconut ice cream and pistachios and drizzle the syrup over the top.

Cooking steps

Vacuisine 94 °C for 30 Mins

אביזרים

Perforated stainless steel tray

Large vacuum bag

מידע נוסף

הופק ביום	26.01.2022