



# Rum-infused pineapple

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V6000 from 2021

with coconut ice cream and chopped nuts

## Pineapple

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- 100 ml dark rum
- 50 g cane sugar
- 50 ml water
- 1 tsp pink pepper, crushed
- 1 ripe pineapple

## Serving

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- 4 scoops of coconut ice cream
- 2 tbsp pistachios, chopped

## Pineapple

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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

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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

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

## Cooking steps

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**Vacuisine 94 °C for 30 Mins**

## Accessories

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Perforated stainless steel tray

Large vacuum bag

## Additional information

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