



GRILLED PINEAPPLE SKEWER WITH A CANDY GLAZE AND COCONUT CREAM



INGREDIENTS

- fresh pineapple, cut into thick slices
- 175g Filled Raspberry & Peach Drops by Cavendish & Harvey
- 125g mascarpone
- 150g Cream of Coconut
- 100ml cream
- 1 vanilla pod
- coconut flakes (optional)

PREPARATION

- Preheat the grill to medium heat and grill the pineapple slices directly on the grill grate for about 3-4 minutes on each side until lightly browned and grill marked. Then prepare the pineapple slices on a plate.
- Melt the Raspberry & Peach Drops in a small saucepan over medium heat for the candy glaze. Add a few tablespoons of water to thin the glaze, if desired. Drizzle the pineapple slices generously with the candy glaze.
- For the coconut cream: halve the vanilla pod and scrape out the pulp. Mix the mascarpone with the Cream of Coconut and the vanilla pulp in a bowl. Whip the cream until stiff and fold it into the mascarpone mixture.
- Serve the finished pineapple slices together with the creamy coconut cream. Optionally, the pineapple slices can be sprinkled with coconut flakes.