



Grilled pineapple

& vanilla ice cream, served with caramel sauce, coconut flakes, peanuts and sea salt.

4 servings

4 slices of fresh pineapple
1 dl coconut flakes
1/2 dl chopped peanuts

Caramel sauce

1 dl heavy cream
1/2 dl granulated sugar
1/2 dl golden syrup
25 g butter

1. Bring the ingredients to a gentle boil in a saucepan. Let it simmer until thickened, about 10 to 15 minutes.

2. Grill the pineapple slices for 2-3 minutes on each side, until it is nicely brown and grill marks have appeared on both sides.

Place the slices on a plate and add a scoop of ice cream. Drizzle caramel sauce on top, and spread coconut flakes, peanuts and a pinch of sea salt.