Grilled pineapple with mint and lime



Consejo del chef

Serve the pineapple with the mint and lime syrup and put a scoop of *leche merengada* ice cream on top. Garnish with mint leaves.

Raciones para 4

- ❏ **1** Pineapple
- ❏ **4** Tablespoons of honey
- ❏ Cinnamon
- ❏ **100 ml** Water
- ❏ **80 gr** Sugar
- ❏ **3** Lime
- ❏ **2** Mint leaves
- ❏ Helado de leche merengada (egg whites, cinnamon, lemon, and sugar) ice-cream

1. Peel and slice the pineapple. Core the pineapple and brush it with honey and cinnamon. Grill for 10 minutes at 200 °C, or until golden brown on both sides.

2. Meanwhile, prepare the syrup with water and sugar and bring them to a boil for five minutes over medium heat. When done, remove it from the heat, squeeze the limes into it, and set it aside to cool. Chop the mint and mix it with the syrup.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pina-grill-menta-lima/