

RUM CARAMELISED PINEAPPLE

Ingredients

4 small pineapples, peeled, cut into rings and cored
3tbsp brown sugar
60gms butter
2 tbsp vanilla rum

Instructions

Step 1

To start, peel the pineapples, then carefully remove any hard core. Now sprinkle both sides of the sliced pineapples with the brown sugar.

Step 2

Then in a non stick frying pan, heat the butter until foaming, add the pineapple slices and cook for two minutes a side or until golden brown, flip and repeat. Remove and set aside in a serving platter.

Step 3

Repeat until all the pineapple is cooked (if you require extra butter you can add). Once all the pineapple is cooked add the rum and a little extra butter to the pan, bring to the boil and then pour over pineapple slices.

Step 4

Serve warm with some yoghurt.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

