



### Recipe 8 – Chargrilled pineapple with Yka Leaves® and Limon Cress

#### Servings

Two

#### Ingredients

- 1 punnet Limon Cress
- 2 wedges Peeled pineapple
- 50 g Caster sugar
- 50 ml Water
- 2 pieces Yka Leaves®

#### Method

- Heat a griddle pan until really hot. Place the wedges of pineapple onto the pan and chargrill on both sides until really quite dark – at least 1–2 minutes on each side.
- While the pineapple chars, using a pair of scissors, cut the Limon Cress at the base then roughly chop and set aside.
- Cut two large pieces of silver foil big enough to wrap the pineapple in, then place two smaller squares of parchment paper in the centre.
- Place the charred pineapple onto the centre of the parchment paper and scatter half the chopped Limon Cress over the top. Scrunch the foil up around the sides of the pineapple, leaving the top open.
- Place the caster sugar and water into a small pan and heat until the sugar has dissolved. Simmer for 30 seconds then add the remaining chopped Limon Cress and stir well.
- Remove from the heat and pour straight over the charred pineapple then pull the foil shut, and scrunch to seal.
- Set aside for one hour to macerate, or longer if you have time.
- Preheat the oven to 200°C/fan or 180°C/gas six and place the parcels into the oven for 10 minutes until hot through.
- Open the parcel and place a Yka Leaves® leave on top then serve straightaway.
- Taste and write down how you think the dish tastes, describing the different elements.