

Chargrilled Pineapple with Butterscotch sauce

Ingredients

Butterscotch sauce

150g golden syrup
50g butter
75g soft brown sugar
50g golden granulated sugar
150ml double cream
A few drops vanilla extract

Chargrilled pineapple

1 large pineapple, sliced
Sprinkle sugar
Twist black pepper

Method

- First of all make the butterscotch sauce, and to do this place the golden syrup, butter and sugars in a small saucepan.
- Place over a gentle heat and allow to slowly melt and dissolve, giving it a stir from time to time (approx 5-7 minutes)
- Let it continue to cook for about 5 minutes, then gradually stir in the double cream and vanilla extract until well combined. Set aside
- Heat chargrill until very hot
- Lay slices of pineapple on the chargrill and sprinkle with a little sugar
- Turn once the pineapple starts to colour
- Once cooked and nicely charred at the edges, add a twist or two of black pepper
- Serve warm with the butterscotch sauce drizzled over

Recommended equipment

- Le Creuset 26cm Cast Iron Round Grillit (Choice of Enamel Colours)
- Stella 6000 Hard Anodised 14 cm Milk Pan