

Pineapple steak in cardamom syrup, caramelized on the grill, rosemary crumble, vanilla ice cream |

Recipe for 4 servings

Description

A simple and delicious summer dessert. Sure to please your guests.

Note

Baking can be done in a conventional oven as well.

Ingredients

Crumble

- 55 Gr Flour
- 50 Gr Sugar
- 25 Gr Pecan nuts
- 1 Sprig(s) Rosemary
- 50 Gr Butter

Pineapple

- 0.50 Unit(s) Pineapple
- 60 Gr Sugar
- 50 Ml Water
- 3 Grape(s) Cardamom

Ice cream

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **25 mins**
- Preheat your **BBQ** at **475 F°**

Preparing the crumble

Place all ingredients in a bowl and add the butter (cold) cut into small cubes. Work the dough by hand and once nice grains are obtained during the mixing, spread the preparation on a plate covered with parchment paper. Bake for about 12 minutes, stirring the crumble every 4 minutes. Let cool.

Pineapple

On a very hot grill, caramelize the pineapple slices until they are nicely colored. Ideally, make sure to mark them nicely.

Before serving, remove the central core of the pineapple slice.

Plating

nice scoop of ice cream in the center, with a good turn of ground pepper on top.

Garnish with a nice portion of crumble. Sprinkle a nice drizzle of olive oil on top.

Bon appétit!