

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

Recipe for 12 Tapas

Description

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

Note

Baking can be done in a conventional oven too.

Ingredients

Crumble

- 115 Gr Flour
- 100 Gr Sugar
- 50 Gr Pecan nuts
- 1 Sprig(s) Rosemary
- 100 Gr Butter

Pineapple

- 1 Unit(s) Pineapple
- 100 Gr Sugar
- 100 Ml Water

Ice cream

- 12 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 cut into small cubes. Knead the dough by hand and once fine grains obtained during mixing, spread the mixture on a baking sheet lined with parchment paper. Bake about 12 minutes, stirring crumble every 4 minutes. Let cool.

Pineapple

Combine the sugar and water in a small sauce pot. Bring to a boil and set aside.

Peel and cut the pineapple into slices.

Brush the pineapple slices with the simple syrup and then grill them on a very hot grill until nicely caramelized.

Plating

Place a slice or two of pineapple on each plate. Garnish with a nice helping of crumble and finalize with a nice scoop of icecream. Decorate with mint leaves if you wish.

Bon appétit!