



## *Oven Roasted Whole Pineapple with Rum Raisin Ice Cream*

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There's something about roasting pineapple that ripens the fruit to its juiciest, most flavorful peak. Say aloha to sugar, vanilla, rum and you will never go back to Mainland desserts again.

### **Ingredients:**

1 large	pineapple, peeled
2 large	whole vanilla beans
½ cup	water
½ cup	dark rum
½ cup	brown sugar
¼ cup	unsalted butter

**Serves: 6**

### **Preparation:**

Heat the oven to 375°F.

Cut and save the green leaf from the pineapple, as a garnish. Using a small knife, remove the eyes from the pineapple. You will see that these eyes form spiral patterns running lengthwise down the pineapple. The most attractive way to remove them is to cut shallow channels that twist down from the top of the pineapple to the bottom. Reserve the pineapple juice.

Cut the vanilla beans in four lengthwise, then cut into 1-inch pieces. Reserve any vanilla seeds that escape from the vanilla bean. With the help of a wooden skewer, spear the pineapple with the pieces of vanilla bean, just like a roast with garlic.

In a roasting pan, heat the water, rum, sugar and butter, stirring until the sugar dissolves. Bring to a boil and add any accumulated pineapple juice or any vanilla bean seeds that escaped from the vanilla bean.

Remove from the heat, add the pineapple, turn and baste with the liquid.

Place in the oven and roast 35 to 40 minutes, basting from time to time. If the sauce has become too thick during the cooking just add a little water.

**To serve:** cut the pineapple into wedges, cut out the core and serve with sauce from the pan and a good quality of rum raisin ice cream or coconut ice cream. Garnish with the pineapple leaf.

*Hubert Keller*

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