

CAMELIZED PINEAPPLE WITH WHITE PEPPER AND VANILLA ICE CREAM



Ingredients (serves 4 people):

- 4 pineapple slices without crumb
- 1 tsp white pepper
- 12 torn mint leaves
- 1 tablespoon unsalted butter
- 4 tbsp sugar
- ½ cup of water
- ½ cup brandy or rum or whiskey tea
- 4 balls of vanilla ice cream

Preparation:

1. Season the pineapple with white pepper.
2. In a fry pan melt the butter and brown the pineapple.
3. Put the brandy and buckle.
4. Add sugar, water and caramelize.
5. Turn off the heat and add the mint.
6. Serve immediately with a scoop of vanilla ice cream.
7. Garnish with a mint leaf.