



# MR HANS

## FRESH FAMILY FOOD

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MR HANS FRESH FAMILY FOOD  
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MR HANS says it's ...



Very Easy to Ambitious



## Cinnamon Coated Roast Pineapple with Salted Caramel Crust and Fresh Basil (v)(v+)

Select any



for more info

**Prep Time: 5 Mins**

**Cooking Time: 40 Mins**

**Serves 2 to 6**

### INGREDIENTS:

- 1 Whole Pineapple
- 1 x Tbsp Ground Cinnamon
- 4 x Tbsp Brown Sugar
- 1 x Tsp Sea Salt Flakes
- Fresh Basil Leaves (4 to 5)

### EXTRAS:

Vanilla Ice Cream  
Sprig of Mint



### EQUIPMENT:

- Aluminum Foil



### CHEAT INGREDIENTS:

- No Cheats

### WHY THESE CHEATS?

*"This is such a simple dish to make that it does not benefit from any CHEATS." - MR HANS*

### METHOD:

I think you will be amazed at how quick this dessert is to prepare and is definitely one for the kids to learn. With it being only 5 minutes to prepare and 40 minutes to cook, this is one of the quickest decadent desserts you will ever make. The use of Fresh Basil is a great addition for an extra layer of flavour, I recommend that you give it a try, but you can of course leave it out if you wish. The dessert is best eaten hot/warm from the oven with an ice cream of your choice on the side.

### HOW TO PREPARE

- Heat the oven to 190°C or 170°C Fan
- In a bowl, mix together all 3 of the dry ingredients
- Top and Tail the Whole Pineapple and remove the outer skin (You can use a Pineapple corer/peeler if you have one)
- Coat the peeled Pineapple with all of the the sugar mixture then roll up tightly in the Aluminium Foil, sealing it well
- Bake in the Oven at 190°C or 170°C Fan for 40 minutes turning the Pineapple over once or twice during cooking
- Remove from the oven. Slice into portions and plate, then top with Fresh Basil Leaves
- The dish is now ready to serve

### TEMPERATURES

Conventional Oven - 190°C or 170°C Fan

Serve with a scoop of Vanilla Ice Cream on the side