

Vanilla & Ginger Pineapple with Coconut & Lime Sorbet

This is a deliciously refreshing and light dessert that I saw on Good Chef/Bad Chef. With the addition of my own coconut and lime sorbet that perfectly balanced out the sweet pineapple wedges dripping in a spicy vanilla syrup, it was taken to new heights! Added bonus? Can be made in advance and all you have to do is heat it up!

Prep Time: 20 minutes
Budget

Cooking Time: 30 minutes

\$ Low

Serves 6

1 ripe pineapple

100gm of unsalted butter

1/2 cup of brown sugar

1 vanilla bean, halved and seeds scraped. Cut the bean into 6 thin strips

2cm piece of ginger, sliced into tiny matchsticks

For the Sorbet:

2 x 400gm tins of good quality coconut milk

2/3 cup of castor sugar

Juice of 1 lime

Zest of 1 lime

In a medium sized saucepan, heat the coconut milk, sugar, lime juice and zest, stirring continuously until the sugar dissolves, approximately 3-5 minutes. Remove from the heat and allow to cool. Pour into a shallow container and place in the freezer. Check it every hour or so and give it a good churn with a fork.....repeat this four times. If you have an ice cream maker, churn for 25 minutes before transferring to a container and popping in the freezer for 4 hours to set. Remove from the freezer about 10 minutes before serving, to soften a little.

Cut the top and bottom off the pineapple and run your knife down the sides to slice away the rough skin, deep enough to get rid of all the knobbly, hairy bits. Cut the pineapple in half lengthways and then cut each half into three so you have nice wedges. Cut down the length of the core and discard.

Melt the butter and sugar in a large frypan. It will look a bit split at first but will come together once it is bubbling. Add the ginger and

vanilla bean and stir well before popping in the pineapple. Reduce heat to a low simmer and baste the pineapple with the sauce turning every few minutes so it cooks on all sides. Repeat this for 10 minutes until the pineapple is tender and caramelised.

To serve, place the pineapple wedges in 6 nice serving bowls. Top with the coconut and lime sorbet and drizzle over the sauce.

To serve