

## **STICKY SPICY PINEAPPLE WITH POMEGRANATE AND LIME**

{SERVES 4-6}

### **INGREDIENTS:**

- 1 Pineapple, peeled, cut into chunks 2 T butter
- 2 t light brown sugar
- 1 chilli, deseeded and chopped 30ml lemon juice
- 2ml vanilla
- 1 pomegranate
- 200ml coconut cream, to serve
- 2 limes, halved

### **METHOD:**

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cover and let it heat up for at least 5 minutes.
3. Add the butter, brown sugar, lemon juice and chopped chilli and mix until it all melts together.
4. Cover and cook for 10-15 minutes stirring occasionally until it reduces and forms a syrupy consistency.
5. Add the pineapple pieces and turn them in the syrup for a few minutes a side.
6. Cut the pomegranate in half, and using the flat side of a knife, tap the pomegranate until the arils (seeds) fall out.
7. Place your sticky pineapple and chilli syrup in a bowl, sprinkle with the pomegranate arils. Serve with limes and coconut cream on the side.

**PLEASE NOTE:** The Cobb Supreme does not come with a Frying Dish accessory and therefore you will not be able to make this dish.

### **FUEL:**

- Cobb Compact - 1 CobbleStone
- Cobb Premier 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.