

Hot Off The Grill! Pineapple Ala Mode

Grilled pineapple, caramelized Lavender Sugar, vanilla custard, Lemon Olive Oil, Cabernet Sea Salt...OH MY!

SERVES: 6
PREP TIME: 10 minutes
REST TIME: 45 minutes
COOK TIME: 5 minutes
TOTAL TIME: 1 hour

INGREDIENTS

- 1 sheet parchment paper
- 1 quart frozen vanilla custard or substitute vanilla bean ice cream
- 1 fresh whole pineapple
- ½ cup GC Napa Valley Natural Culinary Lavender Sugar
- 6 Tbsp. GC Napa Valley Natural Lemon Olive Oil
- 2 tsp. GC Napa Valley Natural Cabernet Sauvignon Finishing Sea Salt
(¼ tsp. per serving)
- Optional plate garnish: Whipped cream
- Optional plate garnish: 6 or 12 pineapple leaves brushed with canola oil
- Optional plate garnish: 6 maraschino cherries, patted dry



TO PREPARE

- **Pre-Scoop Vanilla Custard:** Place a ¼ sheet pan or dinner plate lined with parchment paper in the freezer for 15 minutes. Remove vanilla custard from freezer and allow to slightly soften. Fill a 4 Tbsp. (2 oz.) ice cream scoop with custard. With a knife level custard even with the top, then place custard flat side down on the frozen sheet pan/plate. Repeat to form 6 scoops. Freeze 30 minutes or longer. If using whipped cream as a garnish, whip at this step and refrigerate.
- **Prepare Pineapple:** Cut ½" slice off top and bottom of pineapple. Reserve pineapple top with leaves. Using a sharp knife, remove the rugged pineapple skin by slicing, following the slight curve of the pineapple. Cut pineapple crosswise into 6 equal slices, about ¾"-1" thick. Leave pineapple core in to retain structure of the slice when grilling. Reserve 6 or 12 unbruised pineapple leaves for Optional Plate Garnish: Brush leaf tops with canola oil to make the leaves shiny.
- **Grill Pineapple:** Preheat grill to medium-high heat. Sprinkle 2 tsp. Lavender Sugar evenly on each side of pineapple. Place pineapple on grill and watching closely, grill until golden brown grill marks, about 2½-3½ minutes then flip. Total cooking time is 5-6 minutes.

TO SERVE

Put warm grilled pineapple slices on individual plates. Working quickly, place a frozen custard scoop (flat side down) on top the pineapple. Drizzle 1 Tbsp. Lemon Olive over the custard followed by a generous ¼ tsp. sprinkling of Cabernet Sauvignon Finishing Sea Salt. Optional plate garnishes: Whipped cream dollop, top with maraschino cherry, 1-2 pineapple leaves tucked in the whipped cream.

WINE PAIRING

Pietro Family Cellars Brut Sparkling NV, California

SHOPPING LIST

Organic, farmers market, garden grown, GMO-hormone-antibiotic-nitrate free products highly suggested

- 1 sheet parchment paper
- 1 quart frozen vanilla custard or substitute vanilla bean ice cream
- 1 fresh whole pineapple
- GC Napa Valley Natural Cabernet Sauvignon Finishing Sea Salt
- Canola oil, as needed for optional plate garnish
- 1 half pint (8 fl. oz.) heavy whipping cream, optional plate garnish
- 1 jar maraschino cherries, optional plate garnish

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
GC Napa Valley Natural Culinary Lavender Sugar
GC Napa Valley Natural Lemon Olive Oil