



SZECHUAN BBQ PINEAPPLE, VANILLA SALT & VANILLA SHAKE

- 1 x ripe pineapple
- 2 x fresh vanilla pods
- 300g vanilla ice cream
- 300g unsweetened almond milk
- 100ml dark rum
- Pinch sea salt
- Pinch Szechuan pepper (ground or whole)
- 100g light brown sugar
- 50ml maple syrup

Pre heat your BBQ to 240 / 300 degrees, peel your pineapple carefully and cut into four or six even wedges leave the root intact. Grind your pepper with a touch of Malden salt and season your pineapple liberally. Place side down onto your BBQ and allow to caramelize.

Pour the almond milk and ice cream into a container and blend to milkshake consistency.

For the vanilla straw take a BBQ skewer, cut the tips of the vanilla pods at each end, then carefully push the blunt end of the skewer through to the other end keeping all of the seeds as they come out into a bowl, repeat this eight times to retrieve all the seeds from the pod. Lightly oil the skewer and roll the vanilla pod into the centre of the skewer set your oven at 65 degrees and dehydrate for 24 hours. Once dehydrated and crisp the following day carefully take off the skewer and your vanilla straw will be ready. With the vanilla seeds blend with the Malden sea salt.



Make a light syrup using the maple syrup, rum and sugar boil for 5 mins to a sticky consistency. At this point check your grilled pineapples they should be nicely bar marked, brush over the glaze onto the pineapple, slice thinly and serve with your milk shake and straw.