

# Grilled Pineapple with Pink Pepper and Ginger Syrup, and Coconut Liqueur Meringue

## Syrup

### Ingredients

250 mL (1 cup)	pineapple juice
15 mL (1 tbsp)	maple syrup
2.5 mL (½ tsp)	pink pepper (optional)
5 mL (1 tsp)	fresh ginger

### Directions

- Bring pineapple juice and maple syrup to a boil.
- Peel and finely chop ginger. Add chopped ginger to hot mixture and allow to infuse.
- Using a mortar and pestle, grind pink pepper to a slightly granular powder. Add to hot mixture.
- Refrigerate. Serve cold.



## Pineapple carpaccio

### Ingredients

1	golden pineapple
15 mL (1 tbsp)	spiced syrup
4	finely chopped fresh coriander leaves

### Directions

- Cut off pineapple rind and use tip of peeler to remove any “eyes” left in the fruit.
- Cut pineapple into thin slices, sear quickly on the grill and spread over 4 plates.
- Drip spiced syrup over pineapple slices and sprinkle with minced fresh coriander.

## Coconut liqueur meringue

### Ingredients

4	egg whites
15 mL (1 tbsp)	sugar
15 mL (1 tbsp)	coconut liqueur (Malibu, for example)

### Directions and assembly

- Beat egg whites until stiff. Add syrup and coconut liqueur.
- Top each carpaccio with a little meringue and torch to brown.