



## Caramelized Pineapple

Gaggenau Appliances: EB/BO/BX Ovens

Heating Mode(s): Top Heat / Broil

Temperature(s): 400°F / 450°F

Required Accessories: Roasting Tray + Rotisserie

Preparation Time: 10 minutes

Cooking Time: 45 minutes

Makes: 6 servings

### For the caramelized pineapple:

1 pineapple (about 2 lbs / 1 kg) top and bottom removed, sides trimmed

2 tbsp (30 ml) unsalted butter, melted

¼ tsp (1 ml) ground cinnamon

2 tbsp (30 ml) maple syrup

### Prepare the oven for roasting the pineapple:

Using the left control knob, set the oven to the **Top Heat** mode. Using the right control knob, preheat the oven to 400°F. Line the Roasting Tray with foil, shiny side down and insert the rotisserie spit supports into each side of the Roasting Tray, with the extended spindle on the left facing away from you.

### To roast the pineapple:

Slide a retaining clip onto the spit with the prongs facing inward. Slide the pineapple onto the spit and push it firmly into the prongs of the retaining clip, secure the clip by tightening the screws. Slide another retaining clip onto the other end and secure the same way. Place the spit on the supports making sure it's positioned firmly in the supports.

Combine the melted butter, maple syrup and cinnamon and brush the mixture all over the pineapple.

Slide the tray with the Rotisserie onto the bottom rails of the oven with the extended spindle on the left and make sure it engages with the opening in the rear wall by pushing on the front of the tray. Close the oven door and touch the **Rotisserie** symbol on the right side of the display to set the **Rotisserie** in motion and set the cooking timer for 30 minutes. When the cooking timer has elapsed, use the left control knob to change the oven mode to **Broil**. Using the right control knob, change the temperature to 450°F and cook the pineapple until caramelized about 12 - 15 minutes more.

Remove the Roasting Tray from the oven and allow the pineapple to cool for 10 - 15 minutes before carefully removing it from the spit. Slice the pineapple into wedges and serve with your favorite ice-cream. We recommend vanilla caramel swirl or coconut ice cream for a truly amazing dessert.

**Tip:** Roasted pineapple slices are delicious served alongside your favorite BBQ dishes.