

## BROWN RUM, CHILLI AND PINEAPPLE CARMEL



### USED BRESC PRODUCTS



Bresc Red chilli puree  
450g

### INGREDIENTS

0,5  
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- 300 g sugar
- 1 dl brown rum
- 20 g Bresc Red chilli puree
- 200 g pineapple
- 1 dl pineapple juice
- butter for frying

### PREPARATION METHOD

Heat a pan and melt the butter.  
Fry the pineapple and add the sugar.  
Allow to caramelise.  
Carefully add the pineapple juice and the rum.  
Cook until it is tender.  
Puree it with the chilli puree.  
If necessary, strain the mixture.