

BROWN RUM, CHILLI AND PINEAPPLE CARMEL



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

USED BRESC PRODUCTS



Bresc Red chilli puree
450g

PREPARATION METHOD

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