Brown rum, chilli and pineapple caramel



Ingredients

0,5 l

- 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.

Used Bresc products



Bresc Red chilli puree
450g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000