

BROWN RUM, CHILLI AND PINEAPPLE CARMEL



USED BRESC PRODUCTS



Red chilli puree 450g

INGREDIENTS

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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.