

# ROASTED PINEAPPLE WITH HAZLENUT CRUMBLE & CARDAMOM CREAM



SERVES 4

## INGREDIENTS

1 medium-sized (or 2 small pineapples) peeled, quartered lengthwise, and cored  
1/3 cup (75g) packed brown sugar  
1/3 cup (80 ml) orange juice, more if needed  
Seeds from 3 green cardamom pods

Hazelnut crumble:

100g whole hazelnuts  
80g plain flour  
50g brown sugar  
1/4 teaspoon salt  
50g cold unsalted butter, cut into small chunks

Cardamom cream:

200ml thickened cream  
100ml Greek-style yoghurt  
1 tablespoon brown sugar  
3/4 teaspoon vanilla extract  
1/2 teaspoon freshly ground cardamom seeds, or more to taste

## METHOD

- Preheat your oven to 190C, then line a large baking tray with baking paper
- To make the crumble, tumble the hazelnuts into a food processor fitted with a steel blade, and pulse until they're fairly coarsely chopped (there will be both small and large chunks of nut.) Tip them into a large bowl.
- Now add the flour, sugar and salt to the processor and whiz them together for 10 seconds. Add the chunks of butter, and whiz again until the mixture resembles medium breadcrumbs. Tip the mixture into the bowl of chopped hazelnuts and gently stir them together, then spread the mixture out evenly onto the prepared baking tray.



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## METHOD CONTINUED

- Bake the crumble for 15 – 20 minutes, stirring occasionally, until it browns, smells lovely and toasty and is cooked through. Remove the tray from the oven and sit it on a wire rack. Leave the crumble to cool completely, then put it into an airtight container and seal tightly. If you're using the crumble within a day or two, store it at cool room temperature, otherwise pop the container in the freezer, and remove as much crumble as you need about 10 minutes before serving. (What I love about this is that it keeps well in the freezer for up to 4 weeks, so you can use it as a sprinkle on all sorts of fruit.)
- Reduce the oven temperature to 180C.
- To roast the pineapple, sit the quarters in a medium-size gratin dish (or other ovenproof glass or ceramic dish) so they fit snugly. Put the brown sugar, orange juice and cardamom seeds into a bowl and whisk them together until the sugar dissolves. Drizzle this mixture evenly over the pineapple, then turn the quarters around in it so they're well coated.
- Pop the dish into the oven. Roast the pineapple quarters for about 1 ¼ hours, turning them every 20 minutes or so, and basting them with the liquid in the bottom of the dish, until they're a gorgeous, rich golden brown. If you find the liquid starts to scorch and has nearly disappeared, just add a little more orange juice to the dish. When the pineapple is ready, remove the dish from the oven and set it aside to cool. The pineapple can be cooked a few hours prior to serving.
- While the pineapple is roasting, make the cardamom cream. To do this, put the cream, yoghurt, brown sugar, vanilla and ground cardamom into a medium-sized bowl. Stir them together, then cover the bowl and pop it in the fridge. Just prior to serving, lightly whip the mixture until it thickens and forms soft, creamy peaks.
- To serve, slice the pineapple into bite-sized pieces (hang onto any juices in the bottom of the baking dish.) Divide the pineapple evenly between 4 smallish dessert bowls or goblets and trickle any reserved juices over the top. Dollop a good spoonful or two of the cardamom yoghurt cream alongside, and sprinkle a little crumble over the top. Spoon any remaining cardamom cream into a bowl to serve separately. (I usually put out a bowl of the leftover crumble too, and find it gets vacuumed up!).

