



PINEAPPLE FLAMBÉ

CIA recipe concepts 2017

Yield: 4 servings

INGREDIENTS

8 oz	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
4 oz	RICH'S On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
8 oz	Cinnamon sugar
4 Piece	Pineapple slices (1/2 inch thick)
4 Layer	Vanilla ice cream (small scoops)
4 oz	Rum
4 Piece	Cannoli cookies
1 tbsp.	Clarified butter



DIRECTIONS

- 1 Warm skillet over medium heat. Add clarified butter to melt.
- 2 Dip pineapple slice in Rich's Premium Custard Base, and then in cinnamon sugar.
- 3 Cook pineapple in butter until caramelized on both sides.
- 4 Deglaze pineapple with rum.
- 5 Place pineapple on plate, and drizzle remaining sauce over top on pineapple.
- 6 Garnish each plate with 1 oz of Rich's Original On Top Whipped Topping. Dust cinnamon (in a shaker) on Rich's On Top and place cannoli cookie or any small crispy cookie into On Top.
- 7 Serve pineapple warm with a scoop of vanilla ice cream on top of pineapple.