

Diora®

Grilled Pineapple Bruschetta with Burrata & Macadamia Nuts

RECIPE BY ALANNA O'NEIL

Serves 2

INGREDIENTS

1/4 ripe pineapple, cored and cut into spears
Extra virgin olive oil
1/2 baguette, sliced
8 oz fresh burrata
2 tablespoons macadamia nuts, finely minced
Wildflower honey
Maldon salt
Cracked black pepper

INSTRUCTIONS

Preheat the grill to medium heat.

Drizzle both sides of the pineapple spears and the open-face side of the baguette slices with olive oil.

Once the grill is hot, place the pineapple and baguette slices onto the grill.

Grill until the pineapple begins to char slightly, turning them over with a fork, about 2-3 minutes.

At the same time, grill the baguette slices until lightly toasted and golden brown with a slight char.

Place the burrata into the center of your serving plate. Arrange the grilled pineapple spears around the burrata.

Drizzle the burrata and grilled pineapple with little more olive oil and a light drizzle of honey.

Season with minced macadamia nuts, Maldon salt and cracked black pepper.

Serve immediately with grilled baguette slices on the side.



PAIRED WITH

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