



Caramelized Pineapple with Vanilla Butter Sauce and Coconut Cream

Ingredients

- 1 vanilla bean
- 1 stick butter, softened
- 1/2 cup sugar
- 1/2 cup water
- 2 tablespoons [Fustini's Cara Cara Vanilla balsamic](#), divided
- 6 slices pineapple, 3/4 inch thick and cored
- 1 tablespoon butter
- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 2 oz. dark rum
- Coconut Cream
- Toasted Coconut

Coconut Cream

- 1 cup heavy cream
- 1/4 cup powdered sugar
- 1 Tbsp [Fustini's Coconut Balsamic Vinegar](#)

Directions

Step 1.

Split vanilla bean in half, scrape out seeds from the inside and combine seeds and soft butter. Save the bean for another use and refrigerate the butter. Place the sugar, water, and 1 tablespoon Fustini's Cara Cara balsamic in a small saucepan and bring to a boil over moderate heat. Boil for 3 minutes to make a simple syrup and remove it from the heat.

Step 2.

Place one tablespoon butter and the Fustini's Delicate SELECT olive oil in a large skillet over moderate heat and add the pineapple. Cook on both sides until dark brown and remove from pan. Wipe the pan clean and add the pineapple back to the pan along with Fustini's Cara Cara Vanilla Balsamic Vinegar, the dark rum and the simple syrup. Cover and cook for 10 minutes.

Step 3.

Remove the pineapple from the pan and swirl in some of the vanilla butter. Place pineapple slice on service plate. Spoon some sauce around and over. Top with coconut cream and garnish with toasted coconut.

Step 4. Coconut Cream

Whisk heavy cream until medium peaks form. Add sugar and balsamic and gently combine. Serve over pineapple.