



BBQ FLAVOUR  
CHARCOAL & SMOKE WOOD

# GRILLED PINEAPPLE RUM

## INGREDIENTS:

1 pineapple  
one shot of brown rum  
a splash orange juice  
25 grams of honey  
pinch of cinnamon  
YAKINIKU Japanese Szechuan Pepper

## REQUIREMENTS:

BBQ or oven  
Wood Wraps Alder  
butcher's twine

## SET UP:

indirect heat

Start by soaking the Wood Wrap in the rum and orange juice. Do this for one hour.

Meanwhile, cut the pineapple into 3x6 cm slices. Then spread the pineapple with honey and sprinkle with Japanese Szechuan Pepper and a pinch of cinnamon. Afterwards, roll up all the ingredients in the Wood Wrap and tie it up with butcher's twine.

Finally, grill the Wood Wrap for 15-20 minutes with indirect heat at a temperature of 180-200°C.