

## Pineapple with Lime & Chilli Syrup

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Finding a desert to follow a rich, spicy meal, such as a Beef Rendang or a Thai style curry, can be a little challenging. Just look in most Indian restaurants, whose offerings usually stretch to ice cream, ice cream or ice cream. Here is the very thing to save you from your stereotypical finish. We tried this following a Beef Rendang and it was a huge success - highly recommended!

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### Planning

serves:	4 - 6
prep time:	15 mins
cooking time:	15 mins

### Ingredients

100g caster sugar  
2-3 red chillis (depending  
upon desired spiciness),  
seeded & finely  
chopped  
1 lime, zested and juiced  
1 fresh pineapple, halved,  
cored and sliced wafer  
thin

### Method

Put the caster sugar in a pan with 100ml water. Heat slowly until the sugar dissolves, then add the chilli and boil until the liquid turns syrupy. Set aside to cool somewhat before adding the lime juice and zest.

To serve, lay the pineapple slices on plates and drizzle this most delicious syrup over. Accept plaudits.