Coconut sprinkled grilled pineapple with Sainte Maure de Touraine AOP Xavier David cheese



Informations

People : **4**

Ingredients

- 1 Sainte Maure de Touraine AOP Xavier David
- 1 Pineapple
- Ground coconut
- 2 cl olive oil
- Table salt, pepper

Preparation steps

1. Preheat a barbecue with hood to 270°C.

2. Meanwhile, cut pineapple into thick slices but do not peel. Make a criss-cross pattern on them with the sear grate then place on a sheet of aluminium foil that has been oiled with olive oil.
3. Slice the Sainte Maure cheese and fan out on top of the pineapple, lightly sprinkle with coconut and season with table salt and pepper.
4. Lower temperature of barbecue to 200°, place the aluminium foil and pineapple on the barbecue grate, close hood and cook for 5 – 8 minutes.
5. Arrange on serving plates, accompanied by a well-seasoned green salad.

? **Tip:** You can make this dish with other summer fruits, such as peaches and nectarines. To make it a touch more exotic, you could add a pinch of spice.