

## Thai Fried Pineapple Recipe

### Ingredients:

1 pineapple  
40 g butter  
15 ml desiccated (dry unsweetened shredded) coconut  
60 ml soft light brown sugar  
60 ml fresh lime juice  
lime slices, to decorate  
thick and creamy natural (plain) yogurt, to serve

### Method:

Using a sharp knife, cut the top off the pineapple and peel off the skin, taking care to remove the eyes. Cut the pineapple in half and remove and discard the woody core. Cut the flesh lengthways into 1 cm wedges. Heat the butter in a large, heavy frying pan or wok. When it has melted, add the pineapple wedges and cook over a medium heat for 1-2 minutes on each side, or until they have turned pale golden in color.

Meanwhile, dry-fry the coconut in a small frying pan until lightly browned. Remove from the heat and set aside. Sprinkle the sugar into the pan with the pineapple, add the lime juice and cook, stirring constantly, until the sugar has dissolved. Divide the pineapple wedges among four bowls, sprinkle with the coconut, decorate with the lime slices and serve with the yogurt.

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