

Grilled Pineapple with Nutella & Mascarpone

by Chef Jenn Monaco of Brock & Company

Prep Time: 15 minutes—Cook Time: 7 minutes

Yield: 10 to 12 Servings

INGREDIENTS

- 2 pineapples, peeled, cut crosswise into 1/2-inch-thick slices and core removed
- 2/3 cup mascarpone cheese, room temperature
- 1/2 teaspoon vanilla extract
- 2/3 cup chocolate-hazelnut spread (recommended: Nutella)
- 6 tablespoons whipping cream
- Olive oil
- 3 tablespoons chopped toasted hazelnuts

RECIPE PREPARATION

- Prepare the outdoor barbecue to medium-high heat. If you do not have a barbecue, you can use an indoor grill pan set to medium high heat. Lightly oil the grill. Grill the pineapple slices until heated through and beginning to brown, about 3 minutes per side. It's important to leave the pineapples on the grill, untouched so that you can create the grill marks.
- While the pineapples are cooking, whisk the mascarpone and vanilla in a small bowl to blend. Set aside.
- Combine the chocolate-hazelnut spread and cream in a small bowl and stir to combine. Place in a microwave on high for about 2 minutes, stirring every 20 seconds to blend well. Alternatively, you can combine the chocolate-hazelnut spread and cream in a small saucepan, set over low heat, and cook for about 5 minutes, stirring constantly. Heat until satiny smooth and easy to pour, about 3 to 5 minutes.
- Transfer the pineapple slices to a large platter. Drizzle the warm chocolate-hazelnut sauce over.
- Dollop the mascarpone mixture atop. Sprinkle with the hazelnuts and serve.



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