ROTISSERIE CHARRED PINEAPPLE
2/27/2025

YIELD: 2 cups
SHELF LIFE: 3 days
EQUIPMENT: Gloves, chef knife, cutting board, paring knife, rotisserie meat spit, rotisserie prong clamps, slammer with 1/2" blade, 1/6 pan w/ lid

AMOUNTS	INGREDIENTS
1 each	Pineapple - Whole Fresh

PINEAPPLE MUST BE RIPE

PROCEDURE

1. Place the whole pineapple on a cutting board, and cut off the top crown, and bottom stem.

2. Trim off the outer rind of the pineapple.

3. Cut off any bad or bruised spots, and remove any eyes.
   NOTE: Ensure that when trimming the rind or removing the bad spots, keep as much of the flesh of the pineapple intact as possible.

4. With your **paring knife**, score an "X" at the center core of the pineapple.
   NOTE: If you score too deep you will split the pineapple.

5. Using the scored "X" as a starting point, skewer a meat spit completely through the pineapple lengthwise.

6. Place the appropriate rotisserie clamp at each end of the pineapple.

7. Place the skewered pineapple in the rotisserie and cook for **45 minutes or until the pineapple meets the visual quality indicators.**
   NOTE: The skewered pineapple must be placed on the row directly in front of and as close as the equipment allows to a FULL FLAME.

8. Once cooked, transfer the pineapple to a sheet tray and allow to completely cool in the walk in.

9. Place the cooled pineapple on a cutting board, and cut the charred pineapple flesh into flat slabs from the hard, unedibile core.

CONTINUED ON NEXT PAGE

10. Slice the flat slabs into **1/2" slices** lengthwise, then cut the slices in half.

11. Using the slammer with 1/2"x1/2" blade, dice the half slices of charred pineapple.

12. Transfer the diced charred pineapple to 1/6 pan, cover with lid, and store refrigerated.

13. Label, Date, & Rotate.

C: Blend of yellow, tan charred specs; 1/2"x1/2" diced cubes
T: Slightly firm, but not mushy
F/A: Sweet, slightly smokey, not fermented or burnt
HR: 1/6 pan w/ lid; Refrigerated.
SL: 3 days

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