



Chef Naka's Recipes for Grilled Fruit

Strawberry-Mint Sauce

Ingredients

Heavy cream	1cup
Sugar	5oz
vanilla extract	2dash
Strawberry puree	2oz
Strawberry	3
Mint leaf	pinch

Spiced Sugar

Ingredients

Sugar	6oz
Cinnamon	2 Tablespoons
Coriander powder	1 Teaspoon

Preparation

GRILLED BANANA

Grill bananas 7 minutes each side, until soft.

Slice in half lengthwise, and put on plate.

Place approximately 2 ounces Strawberry Whipped Cream.

Garnish with diced strawberries and mint leaves.

GRILLED PINEAPPLE

Peel pineapple skin and remove core

Slice into 1/2 inch slices

Marinate in spiced sugar 3-4 hours in refrigerator

Use 2 heaping tbsp of sugar per 4 slices of fruit

Grill 3 minutes each side until caramelized

Place 4 overlapping slices onto plate