

# SPICED ROAST FRUIT

*Roasted spiced pineapple & mango with passion fruit drizzle*  
by Ruth Gray



1 good sized pineapple  
1 ripe mango  
60g butter  
100g golden syrup  
1 tsp grated nutmeg  
2tsp cinnamon  
50g dark soft brown sugar  
2 passion fruits  
150ml creme fraiche  
Finely grated rind of 1 orange

Preheat oven to 200 degrees C (400F, Gas 6, Fan 180)

Cut off the top and bottom of the pineapple and remove the skin. Cut into quarters and remove any hard core

Place flesh in a roasting tin

Peel, stone and chop the mango into chunks

Place mango in the roasting tin with the pineapple

Place butter, syrup, cinnamon, nutmeg and sugar in a small saucepan and heat gentle.

Stir constantly until melted.

Pour the mixture over the fruit

Roast for 20-30 mins

Mix the creme fraiche and orange rind

Cut the passion fruit and remove the pulp

To serve place the fruit in glass bowls and place a dollop of creme friche to one side of the fruit mix. Drizzle the passion pulp over the creme fraiche.

