

# RECIPE OF THE WEEK

## Pineapple gratin with almonds

### Ingredients:

- 300 g of **Crop's frozen pineapple**
- 100 g of sugar
- 100 g of butter (room temperature)
- 1 egg
- 100 g of almond powder



### Preparation:

Almond cream: whip up the sugar and butter till you have a fluent cream, add the egg and mix. At the end, add the almond powder.

Put the pineapple pieces in a baking tin.

Pour over the almond cream and put in a preheated oven for 5 minutes (180°C). Thereafter, color the dessert under the grill.

Serve immediately.