

Pineapple upside down

Cuisine: English
Food category: Desserts



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Program steps

Preheating: 170 °C

1

 Hot air

 100 %

 Termination by time

 00:21 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 1		
Name	Value	Unit
Pineapple	1	pcs
Unsalted butter	50	g
Caster sugar	50	g
Egg	1	pcs
Self raising flour	50	g
Milk	20	ml
Vanilla extract	10	ml
Clotted Cream	20	g
Macerated cherries	5	pcs
Golden syrup	40	ml

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	1777 kJ
Carbohydrate	0.8 g
Fat	47.2 g
Protein	0.8 g
Water	0 g

Directions

1.Cream together Butter and sugar until light and fluffy

2.Beat in 1 egg and vanilla extract

3.Fold in self-raising flour, then loosen with 1 tbsp if needed

4.Grease 10cm round cake tin or ramekin,

5. Place pineapple ring in bottom of tin and add 3 tbsp (45ml) of golden syrup

6.Spoon the batter mix over the pineapple and level with the surface of the tin

7. place in oven and bake at 170 for 17-20 Or until golden

Garnish suggestions

Pineapple compote, Crushed meringue, Clotted Cream, Macerated Cherries

Recommended accessories



Vision Bake