

# ROSEMARY PINEAPPLE MEATBALLS WITH BRIGHTON BLUE CENTRE



## Ingredients

### For the Meatballs...

- 500g Minced beef
- 40g breadcrumbs
- 1 Whole egg
- 2 tbs Fresh parsley, Finely chopped
- 1 onion, Finely chopped
- 1 tsp ground cumin
- Pinch salt
- Pinch ground black pepper

### For the garnish...

- 2 Limes, cut into quarters
- 3 Spring onion (green part only), Finely sliced
- 8 rosemary stalks
- Cold yoghurt (optional)

### For the grilled Lime pineapple...

- 1 Whole pineapple, trimmed, with the core and head removed
- 100g caster sugar
- Zest of 4 limes (keep some for the garnish)



# Method

1. Separate the rosemary; peel some of the leaves off and leave the top attached to the stalk and reserve for later.
2. Put the beef, breadcrumbs, salt, pepper, cumin, parsley, onion and egg in a bowl and mix until thoroughly combined.
3. Take approximately 2 tablespoons of the meat mixture and roll it into a ball. Take some Brighton Blue cheese and stuff it into the ball of meat, making sure that the meat completely surrounds the cheese. Continue doing this with the rest of the mixture to make 16 balls, and leave until further use.
4. Slice the top and bottom from the pineapple, then cut the flesh into vertical quarters. Peel each quarter and remove the core, then slice them lengthways and cut them into dice shapes that are similar to the diameter of the meatballs.

5. IN a SMALL MIXING BOWL, add the caster sugar and lime zest. Give it a mix and sprinkle the mixture over the pineapple.
6. PLACE the meatballs and pineapple on the BBQ to grill for 10 minutes. Keep turning them, to get an even colour on the meatballs and a nice coating of caramelised colour on the pineapple.
7. CUT the caramelised pineapple into wedges about the same size as the meatballs.
8. TAKE a rosemary stalk and push on a meatball, followed by a pineapple wedge.
9. PLATE UP: PLACE the rosemary stalks with meatball and pineapple onto a plate and sprinkle them with spring onions, lime quarters and some lime zest.

