

Grilled Pineapple Milhojas

Recipe by Chef Ben Lierman
ClarkAppliance.com



2 cans sweetened condensed milk
3 puff pastry sheets
1 fresh pineapple, cored and sliced 1/2" thick, 12 thick slices total
1 pint lime sorbet

Make the dulce de leche: Remove the labels from the cans of milk. Place the cans into a large saucepot and cover with 2 inches of water. Bring the water to a boil and then reduce to a simmer. Cover the pot and allow to simmer 3 hours. Be sure to check the pot to make sure that the water hasn't evaporated. It is safe to heat the cans in this manner **as long as the water continues to cover the cans**. Remove the cans from the bath and allow to cool to room temperature before opening.

Preheat your oven to 425°. Cook the puff pastry sheet 10-12 minutes until golden brown and puffed. Allow the sheets to cool to room temperature.

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Open the cans of sweetened condensed milk and pour enough carmel onto the puff pastry sheet to coat. Cover with the next sheet and coat with the carmel again. Place the third sheet on top. Cut the sheet into thirds, and each third into 4 triangles, yielding 12 pieces. Reserve these to the side until time to serve.

Grill the pineapple: Preheat your grill to medium high, make sure that the grates are extremely clean and hot. Spray the pineapple slices with nonstick cooking spray, and make sure that the grill grates are well oiled. Grill the pineapple slices until nicely marked and brown, about 3 minutes per side.

To serve: Place a large pineapple slice on the plate. Top with one of the puff pastry "sandwiches", and top with a small scoop of lime sorbet. Serve immediately.

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