

# Selena + LUDO LEFEBVRE

EPISODE 1

## INGREDIENTS

### For the BBQ Pineapple:

1 whole pineapple

4 vanilla beans halved  
lengthwise

Olive oil, as needed,  
in spray bottle

Larding needle

Aluminum foil

### For the Spicy Banana Caramel Sauce:

4 oz unsalted butter

8 oz granulated sugar

2 bananas, sliced

2 tbsp ginger, peeled  
and chopped

4 vanilla beans halved  
lengthwise

1 jalapeño, sliced

Juice of half lemon



## PINEAPPLE WITH SPICY CARAMEL

### DIRECTIONS:

#### For the BBQ Pineapple:

1. Clean and peel the pineapple.
2. Cut the halved vanilla beans in half. With a larding needle, place them through the pineapple.
3. Cook 1 hour on the grill on high.
4. Baste occasionally with olive oil.

#### Caramel Sauce:

1. Melt butter slowly, add sugar, and cook on medium until caramelized.
2. Add banana and ginger.
3. Carefully deglaze with 1 cup of water
4. Add vanilla beans and jalapeño, and cook for 5 minutes.
5. Transfer the entire mixture to the blender along with the lemon juice and blend. Add water if needed to thin it out.
6. Let cook before serving with pineapple slices and ice cream.