



Balancing sweet and tangy flavours, pineapple is known for its vibrant tropical tang. Although the pineapple season is from March to June it is available all year around. The inclusion of pineapple in Sri Lankan food can vary from just a few slices of pineapple alongside rice and curry or a far more elaborate dish. With its distinct flavour and exceptional juiciness it makes a versatile candidate for a variety of dishes or a refreshing fruit juice.

## **Pineapple Rice(One Portion)**

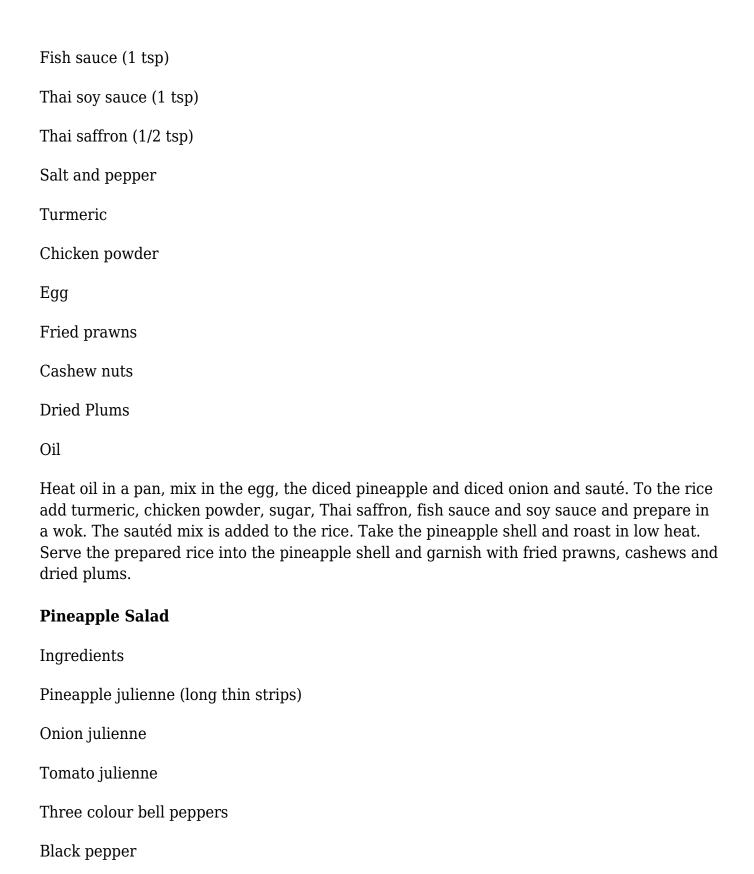
Ingredients

Cooked Thai Jasmine rice

Sugar

Pineapple diced

Onion diced



Coriander leaves
Lime juice
Cucumber
Mix the chopped pineapple, onion, to mato and bell peppers $\square$ together. Add lime juice, salt and pepper to taste. Add coriander leaves and garnish with cucumber and to mato.
Pineapple Juice
Ingredients
80ml grilled pineapple juice
15ml sugar syrup
3 drops of angostura bitters
Grill the pineapple and put in the juicer without water to obtain pure juice. Shake ingredients with ice and strain into cocktail glass. Add a pineapple wedge and cherry as garnish.
Recipe and photographs at □Cinnamon Lakeside Colombo

Salt

[nggallery id=359]