

Tooty Fruity Kebabs



2 servings



(20 minutes

INGREDIENTS

half a pineapple 6 strawberries 6 marshmallows ice cream cinnamon sugar nuts of your choice (we went with walnut)

NOTES

At Top of the Woods we have ice cream available at our reception, but you could also use cream or custard!

DIRECTIONS

- 1. Soak some kebab sticks in water to prevent them burning on the grill.
- 2. Slice the pineapple into wedges and hull the strawberries. Dust the fruit with cinnamon sugar.
- 3. Thread the pineapple and strawberries onto kebab sticks. Place the marshmallows on a separate stick.
- 4. Grill the fruit kebabs over the fire, turning until the fruit is warm and slightly caramelised.
- 5. Toast the marshmallows on their own stick as they cook quicker until golden brown.
- 6. Serve the fruit kebabs with a scoop of ice cream, add the toasted marshmallows, and sprinkle with chopped nuts for a crunchy finish.