

SEABRA'S

MARKET

PORTUGUESE FRENCH TOAST

SERVES: 4

PREP TIME: 00 hr 10 min

COOK TIME: 00 hr 30 min

INGREDIENTS

1 fresh pineapple, peeled

One teaspoon of cinnamon powder

2 tablespoons of anis (Portuguese liquor), use can also use sambuca

Orange zest (to taste)

1 teaspoon of grated ginger

1 tablespoon of honey

DIRECTIONS

Preheat the oven to 180°C or 350°F.

Place the pineapple in a rectangular baking dish.

In a bowl, mix all the ingredients and spread over the pineapple.

Bake the pineapple until golden on all sides.



FOR A PINCH OF *Seabra's* FLAVOR...

Try roasting slices of other kinds of fruit!