**Roast whole pineapple with black pepper & rum (V)**

Serves 5 - 6

* 100g light muscovado sugar
* 1 tsp chilli flakes, plus extra to serve
* Cracked black pepper
* 1 pineapple, peeled, top leaves left on
* 50g butter, cut into small pieces

**For the rum cream**

* 160g can coconut cream
* 2 tbsp white rum
1. Heat oven to 180C/160C fan/gas 4. Mix the sugar, chilli and 1 tsp cracked pepper in a large roasting tin. Roll the pineapple in the sugar, leave it laying in the excess and dot the top with the pieces of butter. Don’t worry if they fall into the tin – they will all be used when basting.
2. Roast the pineapple for 30 mins, basting every 10 mins with the buttery juices, until sticky and golden. Remove the dish from the oven and leave to cool slightly.
3. While the pineapple is cooling, make the rum cream by whipping the coconut cream to soft peaks, then fold in the rum. Just before serving, baste the pineapple again, then bring to the table whole in the roasting tin, sprinkled with some extra chilli flakes. Carve into wedges or slices, and serve with any extra sauce from the tin and a large dollop of the cream.