

## PINEAPPLE, MOZZARELLA & ROSEMARY SKEWERS



### INGREDIENTS:

- 1 Fresh Pineapple (rind removed)
- 12 Fresh Sprigs Rosemary (4" long)
- 12 each Mozzarella (Ciliegine)
- 2 each Sprig Thyme
- 2 Tbsp. Extra Virgin Olive Oil
- 1 Tbsp. Crunchy Sea Salt

### DIRECTIONS:

- Slice pineapple in planks (about 2" thick with core removed).
- Grill pineapple until an even char is achieved, about 3-5 minutes.
- When cool, cut in 2x2 inch squares.
- Remove thyme leaves and chop.
- In a small mixing bowl, add thyme, salt, and olive oil; stir to combine.
- To skewer, peel bottom 2" of rosemary off the stem (reserve for future uses) and add pineapple piece, then the mozzarella.
- Drizzle with the thyme-oil mixture and enjoy.

### *Recommended Pairing:*

- MARQUES DE CACERES RIOJA CRIANZA 2016
- CALMA RIOJA CRIANZA 2013
- VIVANCO RIOJA CRIANZA 2016