

## **Pineapple in Coconut Milk Recipe**

(Pacri Nanas - Indonesian Recipe)

**Ingredients:** Serves 4

3 tablespoons oil  
2 cloves garlic, sliced  
6 shallots, sliced  
1 pineapple, cut into 1 cm thick slices  
5 cm cinnamon  
1 star anise  
4 cloves  
2-3 cardamoms, bruised  
300cc coconut milk from ½ coconut  
125g brown sugar  
5 green chilies, coarsely sliced  
5 red chilies, coarsely sliced

**Spices (ground):**

3 red chilies  
a pinch of cumin  
a pinch of aniseed  
2 cloves garlic  
5 shallots  
½ teaspoon chopped turmeric  
1 teaspoon salt

**Method:**

Heat oil and sauté the garlic and shallots until fragrant. Add the ground spices and stir until fragrant. Then add pineapple and other spices. When the pineapple is half-cooked, add coconut milk, sugar and red and green chilies. Simmer over low heat.

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