



SUMMER PAIRINGS

Create elegant summer desserts with fresh fruit and INDIA TREE Sugars from Mauritius

❖ Grilled Pineapple with Dark Muscovado

Slice skin and eyes off a large, ripe pineapple. Cut fruit into 1/2-inch slices, rounds, or half-rounds.

Brush with melted butter, sprinkle with a thin covering of [INDIA TREE Dark Muscovado Sugar](#).

Grill or broil over high heat, 2-3 minutes on each side until bubbling and lightly browned. Watch carefully so that it does not burn!

Serve with vanilla ice cream and slices of pound cake, or shortbread cookies and a dollop of lightly sweetened crème fraîche.

Fruit Options: Halved plums, halved figs, nectarines, peaches, or orange slices.

Sugar Options: For a subtler molasses flavor, use a sprinkling of INDIA TREE Light Muscovado, Golden Bakers, or Demerara.



❖ Pears with Light Muscovado

Peel and core four firm, ripe, pears. Slice them in 1/2-inch thick slices.

Melt 2-4 tablespoons of unsalted butter in a large skillet over medium-high heat. Add pears and 2-4 tablespoons [INDIA TREE Light Muscovado Sugar](#). Cook until tender--about 5-10 minutes depending a pear's ripeness.

Serve over ice cream or split shortcakes, and top with softly whipped heavy cream.

Fruit Options: Apples or quickly sauteed berries, sliced nectarines, peaches or pitted cherries and a squeeze of lemon or lime juice.

Sugar Options: INDIA TREE Golden Bakers or Demerara Sugar.



❖ **Strawberries with Demerara Sugar**

Dip whole strawberries in yogurt or crème fraîche, and then in [INDIA TREE Demerara Sugar](#).

Or top sliced strawberries with yogurt or whipped cream and a liberal spoonful of Demerara Sugar.

❖ **Simple Syrup**

One fan recommends a simple syrup made with Demerara Sugar to be used for fruit. The crystals are dissolved in the process and what is left is the warm, rich, slightly molasses flavor.

Following is the recipe:

- 1 cup Demerara Sugar
- 1 cup water
- 1 teaspoon arrowroot
- 1 teaspoon pure vanilla extract
- 1 teaspoon maple flavoring

Combine Demerara Sugar and water, bring to a boil, whisk in arrowroot, boil gently for 2-3 minutes, add vanilla and maple flavoring, remove from heat. Serve warm or refrigerate when cool.

Variation: Omit the maple flavoring and add a whole star anise and a cinnamon stick to the gently boiling mix.

This syrup would be great poured over roasted pears just before serving.

❖ **Mixed Fruit with Dark Muscovado Sugar**

Combine sliced apples, an orange, 1/2 cup dried cranberries, and a handful of crushed walnuts or pecans.

Sprinkle in [INDIA TREE Dark Muscovado Sugar](#) to taste, and give the mixture a light toss.

Let mix sit in the refrigerator for an hour or so. Serve cold with a dollop of whipped cream on top.

Or simmer in a sauce pan until the apples are soft. Add whipped cream and serve warm.

Sugar Options. Substitute any of INDIA TREE's sugars from Mauritius for the Dark Muscovado.

