

# *Pineapple Recipes | Pynappel Resepte*



*Tried and Tested Recipes by Nicky Brecher for Wegro Farming (Pty) Ltd /  
Beproeefde en Getoetsde resepte deur Nicky Brecher vir Wegro Farming (Pty) Ltd*

## Pineapple Mojito

6 cups chopped pineapple  
500 ml packed brown sugar  
4 cups water

500 ml chopped pineapple  
250 ml mint leaves  
30 ml brown sugar  
250 ml white rum  
175 ml lime juice  
Ice  
Soda water  
Garnish

Bring pineapple, sugar and water to a boil.  
Boil 40 min, until volume has decreased by half.  
Strain, pressing the solids, discard the solids.  
You should have about 330 ml

In a pitcher muddle the pineapple, sugar and mint leaves. Add the rum and lime juice.  
Add the pineapple syrup and mix.  
Fill glasses with ice.  
Pour mixture halfway and fill up with soda water.  
Garnish with pineapple slices and mint.



## Pynappel Mojito

6 koppies gekapte pynappel  
500 ml gepakte bruinsuiker  
4 koppies water

500 ml gekapte pynappel  
250 ml mint blare  
30ml bruin suiker  
250 ml wit rum  
175 ml lemmetjiesap  
Ys  
Sodawater  
Garnering

Bring pynappel en suiker en water tot kookpunt.

Laat afkook tot verminder, so 40 min

Gooi deur sif, en druk al die stroop uit.

Moet ongeveer 330 ml wees

In 'n groot beker, gooi die pynappel, suiker, en mint blare bymekaar. Kneus met stamper.

Roer die rum by, asook die lemmetjiesap.

Meng die pynappelstroop in.

Maak glase vol ys.

Skink half vol met pynappel mengsel en vul aan met sodawater.

Garneer met pynappel.

