



## Charred Pineapple and Pulled Pork Flatbread

This recipe demonstrates how to elevate ambient ingredients into a complex, premium flavour profile. Flash charring the Liberty Select Pineapple Pieces adds a smoky depth that pairs perfectly with rich meats. It is a zero waste approach that completely bypasses seasonal produce issues, allowing you to maintain a consistent, high margin menu item year round without fluctuating sourcing costs.

### INGREDIENTS

100g Liberty Select Pineapple Pieces  
drained

1 large rustic flatbread base

120g Chef Professional Pizza Sauce

100g mozzarella cheese grated

150g slow-cooked pulled pork

40g thinly sliced red onion

Fresh coriander for garnish

### METHOD

- 1 Preheat the oven to 200 degrees Celsius.
- 2 Heat a dry frying pan over high heat. Add the well-drained Liberty Select Pineapple Pieces and flash-char them until the edges are dark and caramelised. Remove and set aside.
- 3 Spread an even layer of Chef Professional Pizza Sauce across the rustic flatbread base.
- 4 Add a light layer of mozzarella cheese.
- 5 Distribute the pulled pork, sliced red onion, and the charred pineapple pieces evenly over the cheese.
- 6 Bake for 10 to 12 minutes until the flatbread is crispy and the toppings are heated completely through.
- 7 Garnish with fresh coriander before slicing and serving.