



# DENHAY



## Smoked Gammon Steak with Hot Pineapple Salsa

Try this classic taste combination, updated with a Thai-style pineapple Salsa.

### Ingredients

1/2 pineapple  
2 spring onions  
1 or 2 red chillies  
1/2 lime  
small handful of fresh coriander

**Preparation time** 1 minute

**Cooking time** 10 minutes

**Serves** 3 people

### Method

Finely dice the flesh of the ripe and sweet pineapple. Finely chop the spring onions and the red chillies. Mix all these together in a bowl with the juice of half a lime and a small handful of roughly chopped fresh coriander.

Stir together well. This can be made ahead of time and stored in the fridge.

Serve with a grilled smoked gammon steak.