

## THE VACU-VIN PINEAPPLE CORER/SLICER

**Art of Living customer Penny Emery kindly reviewed this product for us ... here's what she had to say:**

“About 9-10 years ago my son and daughter-in law bought me an Ananissimo pineapple cutter (for the mum who loves kitchen gadgets).It has been one of the most used tools in my kitchen. Whilst using it one day a friend saw it and asked me to get her one. So we went to The Art of Living and asked them to try and get us one unfortunately this has been easier said than done. In normal Art of Living style they then challenged me to try out the pineapple cutter sold in the shop by Vacu-Vin.



The Vacu-Vin pineapple cutter is a simple tool resembling the Vacu-Vin wine stopper but with the addition of a cutting blade on the end. The tool is easy to use the key shaped handle making it simple to turn although a little more difficult to remove. You cut off the top of the pineapple line up the corer to the core and twist. In seconds you have a spiral cut pineapple and the core remains attached to the shell while the juice stays in. Return the pineapple spiral to the shell pop on the top and serve.

The Ananissimo is a stainless steel tool resembling a giant apple corer and has a plastic lid with finger grips to make twisting easier. In this instance the top and bottom is removed from the pineapple. Line up the corer to the core and twist until the serrated edge of the cutter comes through the bottom of the pineapple. The whole pineapple is removed from the shell pushed off the corer and then sliced to the thickness required. Stack the slices slide the shell over replace top and serve. The core is left in the corer and can be discarded.

Of the two gadgets I think the Vacu-Vin is slightly easier to use but the cutting is a bit ragged and for me the slices are too thin. When serving the spiral breaks into small pieces so spoils the effect. The Ananissimo is slightly more difficult to twist and has to be held at an angle whilst cutting. It is always an advantage to cut the pineapple into a dish to save the juice. The pineapple comes out of the shell whole without the core and it can then be sliced to the thickness you require. This means when serving each slice is a whole ring which looks a lot better.

Personally I will keep my Ananissimo and not change at this time!”