

Fruit Brunoise in jelly of Moscato d'Asti with panna cotta and mango sorbet



Ingredients

Ingredients for 10 servings:

500g Ardo Fruit Brunoise,

300ml vanilla panna cotta (3dl cream, 1 sheet gelatine, 30g sugar, 1/2 vanilla pod),

1 bottle of Moscato d'Asti (or other sparkling Muscat),

1g agar-agar,

juice of 1/2 lime,

1 tablespoon of honey,

a few mint leaves,

brandy snaps/macaroons

Mango sorbet

600g Ardo Mango puree,

300ml water,

300g sugar,

50g powdered sugar,

juice of 1/2 lime

Preparation

1. Bring the Moscato d'Asti to the boil together with the honey, lime juice and agaragar.
2. Add Fruit Brunoise into the glasses.
3. Pour the Moscato d'Asti on to the Fruit Brunoise until it is only just submerged.
4. Allow to harden and cover with a thin layer of panna cotta. Garnish with a sprig of mint and a brandy snap or macaroon.

Preparation mango sorbet:

5. Bring the water to the boil in a saucepan. Add the sugar, bring to the boil again and allow to cool. You have now made sugar syrup.
6. Crush the frozen Mango Puree with the food processor's chopping setting.
7. Add the sugar syrup until you get a smooth mass.
8. Add the lime juice and powdered sugar.
9. Pour the mango mixture into a mould and place in the freezer for 30 to 45 minutes.
10. Serve a ball of mango sorbet in a small glass and garnish with a few mint leaves.

Allergens

Milk