

Fruit moscovittes with mango coulis

Ingredients:

Passion fruit moscovitte :

1000 g **Crop's frozen Passion fruit fruitpuree**
 300 g sugar
 9 leaves gelatine of 3 g
 1600 g cream 40° fat content

Kiwi moscovitte :

1000 g **Crop's frozen Kiwi fruitpuree**
 2500 g sugar
 9 leaves gelatine of 3 g
 1600 g cream 40° fat content

Lemon moscovitte :

1000 g **Crop's Lemon fruitpuree**
 400 g water
 400 g sugar
 13 leaves gelatine of 3 g
 2400 g cream 40° fat content

Peach moscovitte:

1000 g **Crop's frozen Peach fruitpuree**
 juice of 1 lemon
 100 g sugar
 9 leaves gelatine of 3 g
 1600 g cream 40° fat content

Coconut moscovitte:

1000 g **Coconut fruitpuree**
 125 g sugar
 100 g coconut liquor
 7 leaves gelatine of 3 g
 1600 g cream 40° fat content

Mango coulis:

450 g **Crop's frozen mango**
 750 g **Crop's frozen orange segments**
 100 g Grand Manier
 150 g sugar



Preparation:

Mango coulis

- Mix together all the ingredients and sieve

Moscovittes

- Soak the gelatine leaves into cold water
- Warm up 1/3rd fruitpuree with sugar and mix with the rest of the puree
- Squeeze out the gelatine leaves and solve the gelatine in the warm fruit puree. Cool off.
- Whip up the cream till almost rigid.
- Mix the refrigerated puree/gelatine mass with the whipped cream, pour out in small cups and cool off.
- Serve with the mango coulis and decorate with fresh fruit.

