

TROPICAL PASSION



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 Vilmos Dohnal

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Passion fruit and mint ice cream accompanied by an exotic coconut and rum foam and a buttery almond crumble, all served in a vibrant passion fruit shell.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

TROPICAL PASSION Passion Fruit Ice Cream

- 300g Passion Fruit Coulis infused with 1/2 Bunch of Mint (for 24 hours)
- 100g Water
- 100g Glucose
- 200ml Water
- 1 Gelatin Leaf
- Salt to taste

Coconut Foam

- 400ml Coconut Puree
- 200ml Cream (full fat)
- 50g Sugar
- 1 Gelatin Leaf

- 30ml Bacardi Rum
- 1/2 Lime Juice
- Almond Crumble
- 50g White Sugar
- 100g Butter
- 100g Toasted Almonds
- 200g Flour
- 1 Egg White

Methods and Directions

TROPICAL PASSION

Passion Fruit Ice Cream

- Mix all ingredients together, place in pacojet pot or use an ice cream maker.

Coconut Foam

- Gently whisk the coconut puree with the sugar and the full fat cream.
- Soak and squeeze the gelatin and melt it in a small amount of coconut puree. Bring all ingredients together, sieve, and place the mixture in an isi espuma gun. Use 2 chargers for half litre of mix.

Almond Crumble

- Toast the almonds, crush it in the mortar. Mix it with the rest of the ingredients; make sure that the butter doesn't melt. Bake at 180°C for 10 min.