

Pineapple Carpaccio with Mango Sherbet

Allergens – Sugar

Pineapple

Fresh pineapple - peel fresh pineapple and slice into thin round slices.

Sherbet

3 cups sugar

700ml water

300grams fresh mango flesh (if in season) or frozen mango cheeks

Method

1. Stir the sugar and water in a small saucepan over a low heat until dissolved.
2. Increase heat to high and bring to boil.
3. Place mango flesh in a food processor and process until smooth, combine all the mixture.
4. Tip the mixture into the container and freeze it overnight.
5. Break into chunks and whirl in a food processor until smooth. Tip back into the container and refreeze for at least 1 hour or until it can be scooped.

PRESENTATION

Place pineapple slices onto plate and scoop one portion of mango sherbet on top.