



EXOTIC STEWED FRUITS WITH COCONUT SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Alcohol stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE FRUIT

2 Kiwi
1 Carambola / Star fruit
1 Mango(es)
2 Banana(s)
1 Papaya, fresh
2 tbsp Orange liqueur, Cointreau
1 tsp Butter

FOR THE COCONUT SAUCE

125 g QimiQ Classic, unchilled
3 tbsp Honey
40 ml Orange liqueur, Cointreau
200 ml Coconut milk
Mint , to decorate

METHOD

1. For the fruit: peel and finely dice the fruit and drizzle with orange liqueur. Fry in butter over low heat for approx. 2 minutes.
2. For the coconut sauce, whisk QimiQ Classic smooth. Add the honey and orange liqueur and mix well. Finally add the coconut milk and mix well.
3. Serve the fruits with the coconut sauce garnished with mint leaves.