



EXOTIC STEWED FRUITS WITH COCONUT SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life 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 liquor, Cointreau
1 tsp Butter

FOR THE COCONUT SAUCE

125 g QimiQ Classic, room temperature
3 tbsp Honey
40 ml Orange liquor, Cointreau
200 ml Coconut milk
Mint, to decorate

METHOD

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