



Mango and passion fruit mousse, crème fraîche sorbet and dark chocolate

Recipe by André Katzorrek

Recipe for 10 Choco-Tartelettes Square 7 cm

Ingredients:

100 g	mango pulp
100 g	passion fruit pulp
100 g	natural yoghurt
50 g	sugar
6 leaves	gelatine
300 g	cream
200 g	crème fraîche
90 g	sugar syrup 1:1
15 g	sorbitol
	salt, vanilla, lemons



Directions:

Heat the passion fruit pulp with the sugar until the sugar has completely dissolved. Add the soaked gelatine and dissolve, stir in the mango puree and yoghurt until smooth, then carefully fold in the whipped cream. Spread evenly into a square dish, 3.5 cm high. Leave to cool.

Boil equal quantities of sugar and water beforehand and then leave to cool. Stir crème fraîche with a pinch of salt, the seeds from a vanilla pod, and a little lemon zest until smooth, stir in cold sugar syrup and sorbitol. Freeze the mixture in an ice-cream machine, or use a Pacojet processor.

Cut the mousse into squares and place in the Tartelettes. Garnish each Tartelette with dark chocolate and a scoop of ice cream.