

FRUIT CARPACCIO

kiwi-mint coulis



Preparation : 20 min - **Resting :** 30 min - **Cooking :** 5 min - **Equipment :** -

Ingredients : 6

- 2 white peaches - 3 kiwis - ½ pineapple - ½ melon - 2 small oranges - 1 pomegranate - or 80g pomegranate seeds - KIWI-MINT COULIS: - 100 ml water - 1 tbsp mint syrup - 50 ml honey - 5 fresh mint leaves - 2 kiwis, peeled

1. Prepare the kiwi-mint coulis. Set aside.
2. Wash, halve and stone the white peaches. Peel the kiwis, pineapple, melon, and oranges, removing all the pith from the oranges.
3. Fit the food processing bowl and midi bowl; install the 4mm slicing disc. Slice each fruit separately using the FOOD PROCESSOR programme; set aside.
4. Cut the pomegranate in half and remove all the seeds, without any of the bitter white skin.
5. Decoratively arrange the fruit slices on each plate. Sprinkle with pomegranate seeds and drizzle with kiwi-mint coulis.
6. Refrigerate for 30 minutes to 1 hour before serving.

KIWI-MINT COULIS

1. Pour the water, syrup and honey into the metal bowl and run the EXPERT programme, 5 minutes/speed 2A/130 °C.

2. Add the mint leaves and kiwis (halved) to the bowl, through the cap opening. Close the cap and run the EXPERT programme 1 minute/speed 18 (without heating).

Cook Expert ■

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