



Tomato sorbet with tomato-mango compote

Icy Tomato Dessert with Fruity Mango



Easy



6 Servings



60 min.



What a dessert! This fruity, sweet sorbet, made according to an Italian recipe, is a refreshing treat that melts in your mouth! It's a dessert that's sure to leave a lasting (and wonderful) impression and is a real showstopper at any celebration.

Ingredients

2 slices of brioche (100 g, 2 cm thick)
100 g Greek yogurt (10% fat)
125 g heavy cream
30 g butter
2 tbsp lime juice
10 dried olives (20 g)
2 packages of strained tomatoes (400 g each)
1 can of chopped tomatoes (400 g)
2 tbsp tomato paste
1 lemon
1 ripe mango
½ vanilla bean
Salt, freshly ground pepper
A little more than 100 g sugar

Step 1: The Preparation

To make the sorbet, first put the strained tomatoes in a bowl, then add cream, lemon juice, a pinch of sugar, and two tablespoons of tomato paste. Now season everything with salt and pepper, then mix well with a hand mixer. Then either freeze the tomato sorbet in an ice cream maker for about 30 to 40 minutes, or place it in your freezer for at least one hour.

Step 2: The Compote

To make the compote, add sugar to a pot and let it melt over medium heat. Then add the chopped tomatoes and stir until they come to a gentle simmer. Turn off the heat and stir in the lime juice, vanilla pulp, and diced mango. Now set the pot aside and let the compote cool for about two hours.

Step 3: The Finale

Now it's time to use the brioche: Cut it into cubes and melt some butter in a skillet. Toast the brioche in the butter until golden brown. You can then serve the toasted brioche with the compote, tomato sorbet, and Greek yogurt. Garnish the compote with dried olives. Eccellente!

Used products:



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www.rodiparma.de/en/italian-recipes