

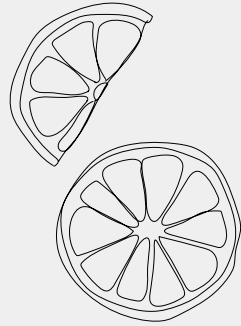
# MANGO AND PASSIONFRUIT SEMIFREDDO

## Ingredients

Serves 6

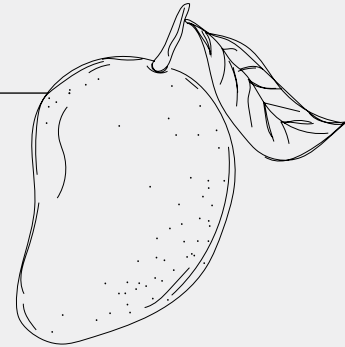
### Mango Semifreddo

- Flesh from 1 mango
- Juice of a lime
- 500ml pure cream
- 125g caster sugar
- 1 whole egg
- 3 egg yolks
- 2 tsp vanilla extract



### Salted Peanut praline

- 1tsp olive oil, for greasing
- 125g caster sugar
- 100g roasted salted peanuts
- 2 tbsp shredded coconut, toasted, to serve
- Flesh from 3 passionfruit, to serve
- Fresh from half a mango, thinly sliced, to serve



## Method

Grease and line a 23.5x10.5cm loaf tin with cling film or baking paper. Allowing some of it to overhang the edges of the tin.

Place the flesh from the mango with the lime juice in a food processor or blender and blitz until a smooth puree. Set aside in the fridge.

Whip the cream to stiff peaks and set aside in the fridge too.

Place the sugar, egg, egg yolks and vanilla in the bowl of a stand mixer and set on top of a small pot of simmering water. Whisk the mixture continuously until it is frothy and very warm. Remove the bowl from the pot and with the whisk attachment, and whisk on high speed in the stand mixer until the bowl is cool to touch and the mixture is pale and voluminous. Alternatively use handheld electric beaters. Gently fold the cold whipped cream into the meringue mixture then fold through the mango puree. There is no need to mix it in completely, as streaks of mango will create a lovely marbled effect. Spoon into the prepared tin, cover and freeze overnight, around 8-12 hours.

Meanwhile, make the praline. Lightly grease a baking tray or a piece of tin foil with a little olive oil then place the peanuts on a single layer. Place the sugar in a small pot with 2 tbsp of water. Place over a medium heat and cook the sugar and water, without stirring, until it reaches a dark amber colour (around 5-6 minutes). As it cooks, you can swirl the pan to help move the sugar around but do not stir with a spoon. Pour the hot caramel over the peanuts then let it harden completely (30 minutes). Break into smaller pieces and either blitz in a food processor or pound in a mortar and pestle to a fine powder.

Allow the semifreddo to sit at room temperature for 10 minutes then invert onto a serving plate and remove the cling film or baking paper. Top with the passionfruit, extra mango slices and serve slices with the toasted coconut and peanut praline.

