




HOT SUGGESTIONS

10 portions

Ingredients

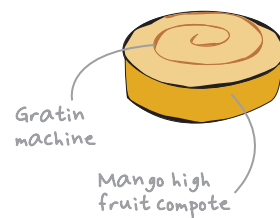
Mango gratin

900 g Mango high fruit compote 
 150 g Ground almonds
 100 g Icing sugar
 50 g Whipping cream
 2 pces Eggs




Mango gratin

Combine the ground almonds, icing sugar and eggs, then fold in the whipped cream. Spoon the mango high fruit compote into each ramekin. Pipe 25g of gratin mixture onto the top of each ramekin. Bake at 200°C for approximately 5 minutes.



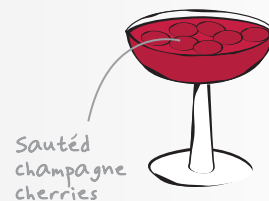
Sautéed champagne cherries

600 g Cherry high fruit compote 
 20 cl Champagne




Sautéed champagne cherries

Sauté the cherries in a frying pan and deglaze with the champagne. Bring to the boil. Serve on its own or with a scoop of vanilla ice-cream.



Apricot clafoutis

400 g Apricot high fruit compote 
 110 g Plain flour
 65 g Caster sugar
 2 pces Eggs
 400 g Milk



Apricot clafoutis

Spoon the apricot high fruit compote into each ramekin. Combine the flour, sugar and eggs, then gradually stir in the milk until the mixture thickens to a batter. Pour the batter over the apricot compote. Bake at 180°C for approximately 30 minutes.

