

Mango Sorbet



FOR 6 PEOPLE

PREPARATION TIME 10 MIN

REST 4 H

Ingredients

150 g blackcurrant purée *
150 g mango purée *
120 g agave syrup
Amarena cherries
Water

Specific utensils:
Eskimo moulds
Sticks

**available at La Maison du Fruit Confit.*

Recipe

- 1 Divide the amarena cherries among the popsicle molds (about 2 per mold).
- 2 Mix the blackcurrant purée with 60 g agave syrup and pour into the popsicle molds. Place them upright in the freezer for about 1 h.
- 3 As soon as the ice cream begins to set, slip in the stick.
- 4 Mix the mango purée with 60 g agave syrup and pour into the molds over the partially solidified blackcurrant mixture. Return to the freezer and leave to set for at least 3 h or overnight.
- 5 Remove from the freezer a few minutes before serving, then carefully remove from the molds by pulling on the stick.
- 6 Enjoy immediately.