



HAYES & HAYES
O U T F I T T E R S

***MANGO SEMIFREDDO WITH FROZEN
COCONUT SOUP AND CAMELIZED
BANANAS***

INGREDIENTS (MANGO):

- ★ Mango (4 cups)
- ★ Clear (4 cups)
- ★ Whipped cream (4 cups)
- ★ Sugar (8 cups)

**INGREDIENTS (COCONUT
SAUCE):**

- ★ Coconut Milk (2.5 cups)

- ★ Sugar (3/4 cup)
- ★ Cardamom (2 units)

INGREDIENTS (BANANAS):

- ★ Sliced bananas (2 units)
- ★ Sugar
- ★ Butter
- ★ Grated chocolate

DIRECTIONS:

1. Form a syrup with sugar. Beat the egg whites to peaks and incorporate the hot syrup without stopping until it is cool.
2. Fold the Italian meringue with the pulp and the cream, trying to join well the preparation.
3. Lay a mold with film paper, pour the preparation and take to the freezer for at least 5 hours.
4. To serve unmold, cut and serve immediately.
5. Heat milk with sugar and cardamom. Once the sugar is dissolved, cool and serve well chilled.
6. Heat the butter in a frying pan. Sprinkle bananas with sugar on both sides and brown.

Chef: Daniel Quiuan