



MANGO & ELDERFLOWER GRANITA

by Dira ambassador Anton Emonds

INGREDIENTS

TIME: 1H

SERVES: 10

Mango & Elderflower Granita

800gr Dira mango puree
200gr elderflower syrup

Pineapple Topping

250gr Dira pineapple puree
250gr Dira IQF pineapple
chunks
40gr glucose
75gr sugar
8gr pectin NH
25gr lemon juice
10gr fresh mint leaves

PREPARATION METHOD

Mango & Elderflower Granita

Mix the mango puree and elderflower syrup until smooth. Pour into a shallow container and freeze. Scrape with a fork every 15 minutes until a light and fluffy granita texture is achieved. Keep frozen until serving.

Pineapple Topping

Heat the pineapple puree and glucose to 60°C. Mix the sugar with the pectin, then add to the puree and bring to a boil. Add lemon juice and mix until smooth. Cool completely, then blend until smooth. Cut the pineapple chunks into small pieces and finely chop the mint leaves. Fold the pineapple and mint into the gel.

Finishing & Decoration

fresh mint leaves

edible flowers

PREPARATION METHOD

Assembly & Decoration

Fill a coupe or martini glass with the mango and elderflower granita. Top with the pineapple topping and garnish with fresh mint leaves and edible flowers.



**CHECK
OUT
MORE
RECIPES
HERE!**