

# Exotic fruits curry with vanilla ice cream

**Recipe for 4 persons**

## **Description**

Exotic fruit prepared as a curry with a spices mix and coconut milk, serve warm with a scoop of vanilla ice cream.

## **Ingredients**

### For the curry

- 1 Unit(s) Fresh mango
- 2 Unit(s) Kiwi
- 1 Unit(s) Pineapple
- 1 Unit(s) Orange
- 1 Unit(s) Banana
- 200 Ml Coconut milk
- 1 Unit(s) Madagascar vanilla
- 30 Ml Honey
- 2 Unit(s) Cardamom
- 5 Ml Curry
- 1 Unit(s) Cinnamon
- 1 Unit(s) Star anise
- 30 Ml Raisins
- 20 Gr Fresh ginger

## **Preparation**

- Preparation time **30.00 mins**

### For the preparations

Peel and cut the kiwis in 6 pieces. Remove the orange zest, peel it and cut it in big pieces. Peel the pineapple, remove the center and cut it in big pieces. Peel the banana and cut it in big pieces.

### For the curry

In a large pan, caramelize the honey with the vanilla bean cut in half, the star anis, the cinnamon and the cardamone. As soon as it's caramelized, add the pineapple and the mango, coat it with the caramel. Get a nice coloration, add the ginger cut in half. Add the orange and the coconut milk, and the raisins with the curry powder. Let it cook 6 to 8 minutes on low heat, add the kiwi, the banana, the orange zest and cook it two minutes more.

### For the plating

In a bowl plate, set the curry with some sauce, still a little warm, and top it with a scoop of vanilla ice cream.

**Bon appétit!**