

# Maille mango pulp vinegar parfait, yellow mango salad and coconut crumble.

Recipe for 4 persons



## Description

Parfait realized with Maille mango pulp vinegar, garnish with a brunoise of yellow mango and coconut crumble.

## Note

The Maille brand is offering a lot of vinegar choices, so don't have any hesitation switching for another one on this recipe.

## Ingredients

### For the parfait

- 150 Gr Sugar
- 24 Gr Water
- 75 Gr Egg yolk
- 250 Gr Cream 35%
- 45 Ml Maille mango pulp vinegar
- 2 Unit(s) Yellow mango

### For the crumble

- 25 Gr Sugar
- 25 Gr Flour
- 25 Gr Butter
- 25 Gr Grated coconut
- 12 Unit(s) Raspberries

## Preparation

- Preparation time **30 mins**

### For the preparations

Roast the coconut in the oven for 4 minutes. For the crumble, mix the butter, the flour, the sugar and the roasted coconut. Put it on a baking tray with a parchment paper and cook it in the oven until it gets golden brown and creaspy. Crumble it with a spatula. Peel and finely dice the mango, and mix it with 50g of sugar, reserve in the fridge.

### For the parfait

Whip the cream in the mixer until you get whipped cream, and reserve in the fridge. In a sauce pan, put the water and the rest of the sugar, bring it to boil and cook it until 118 celsius degree. At the

mean time, whisk the egg yolk and the vinegar until you get a ribbon, pour gently the cooked sugar on the top, and whisk it until it's almost cold. Add the cream inside the mix, share the mix in 4 martini glasses, and put it in the freezer for 90 minutes.

For the plating

Top the parfait with the mango salad and the crumble, finish the decoration with the raspberries.

**Bon appétit!**