

VANILLA, MANGO AND CHILLI FUDGE



USED BRESC PRODUCTS



Red chilli puree 450g

INGREDIENTS



Ingredients

- 500 g vanilla ice-cream
- 100 g caramel sauce (see recipe)
- 50 g mango coulis (see recipe)
- 100 g browned and salted almonds and Brazil nuts
- chunks of pineapple and brownie

For the caramel sauce

- 300 g sugar
- 1 dl brown rum
- 20 g Bresc Red chilli puree
- 200 g pineapple
- butter for frying
- 1 dl pineapple juice
- For the mango coulis:
- 2 extremely ripe mangos
- 100 g sugar
- 15 g Bresc Red chilli puree

PREPARATION METHOD

For the coulis, clean the mangos. Puree the mangos with the sugar and chilli puree. If necessary, strain the mixture. For the caramel sauce, heat a pan and melt the butter. Fry the pineapple and add the sugar. Allow to caramelise. Add the rum and pineapple juice and cook until it is tender. Puree it with the chilli puree. If necessary, strain the mixture. Allow the vanilla ice-cream to soften a little, then spoon the ingredients into it. Do not stir too much and put it back in the freezer for a few hours.