



## persiMon® with Chorizo Brochette with Saffron Aioli

This recipe showcases sweet and salty at its best alongside a creamy aioli. The burst of persiMon® in your mouth is followed by the salty taste of the chorizo. Simply delicious.

### Makes 8 servings

#### Ingredients

1 lb (500g) Spanish chorizo cut in 32 pieces  
2 Persimons cut in 16 wedges  
2 fresh rosemary sprigs  
8 skewers made of wood or preferably metal  
drizzle of olive oil from Spain

#### Saffron Aioli

1 tsp (5 ml) saffron from Spain  
1 tbsp (15 ml) lemon juice  
1/2 cup (125 ml) mayonnaise

#### Preparation

For the aioli, first infuse the saffron in the lemon juice a few seconds in the microwave or on the stove in a small pan.

Mix the lemon juice and saffron with the mayonnaise, refrigerate for 6 hours so it develops a nice yellow colour.

For the brochettes, pre-heat the grill over medium-high or in the oven at broil.

Assemble the brochettes so they include 4 pieces of chorizo and 2 pieces of persiMon®.

Drizzle with olive oil and a few rosemary leaves. Grill 2 minutes on each side.

Serve with the saffron aioli and lemon wedges.

