



persiMon® Surprise

Makes 4 servings

Ingredients

4 persiMon®
¼ cup (50 mL) cointreau, or liquor of your choice
3 tbsp (45 mL) apricot jam
1 envelope (7 g) gelatin
¼ cup (50 mL) boiling water
1 cup (250 mL) whipping cream (35%)
1 tbsp (15 mL) granulated sugar
1 tsp (5 mL) vanilla

Preparation

Cut the tops from the persiMons® and hollow out the flesh making sure not to break the skin.

Cut a small slice off the bottom of the persiMon® so that it sits evenly.

Place the reserved flesh in the bowl of a food processor and puree until smooth.

Place the persiMon® purée in a small saucepan.

Add the liquor and apricot jam.

Warm the mixture over medium heat till it is the consistency of jam.

Pour the boiling water in a medium bowl and sprinkle the gelatin on top.

Whisk to combine.

Whisk in the persiMon® jam.

Let the mixture cool slightly and fill each hollowed persiMon®.

Refrigerate until set, approximately 3 hours.

To Plate

Whip the whipping cream, sugar and vanilla to soft peaks.

Top each persiMon® with whipped cream.

