

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 (500 g) 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.

Source: www.persimoncanada.com

