



# persiMon® Surprise

Makes 4 large 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.



Source: [www.persimoncanada.com](http://www.persimoncanada.com)

