Elvea, festa all'italiana

Tomato-Mango Parfait

Ingredients for 6 Persons

1		mango
2	dl	whipped cream
1		lime
1	dl	gin
400	g	ELVEA Polpa di pomodoro
250	g	mascarpone
3		egg yolks
150	g	sugar

Preparation

- Peel the mango and dice it.
- Grate the green skin of the lime and press the juice.
- Beat the whipped cream.
- Dissolve half of the sugar in the gin with lime juice and bring to the boil.
- Add ¾ of the mango cubes, let it simmer for 5 minutes and mix smoothly with the Polpa.
- Whisk the egg yolks with the rest of the sugar in a double boiler and then incorporate it in the tomato preparation with a spatula.
- Then add the mascarpone and the whipped cream and carefully add the remaining mango cubes and the lime zest.
- Pour into a foil-covered cake mould and leave covered in the freezer for at least 5 hours.