



**FRESH AS<sup>o</sup>**  
EVERYDAY GOURMET RECIPE

Tropical Fruits

# Tropical Fruits

## Ingredients

500ml coconut cream (we use Kara brand)  
80g coconut sugar  
4g agar agar  
1 1/2 gelatine leaves (softened in cold water)  
1/2 vanilla bean  
1/2 tsp Fresh As Kaffir Lime Leaf Powder (if available) or 3 fresh kaffir lime leaves  
100g sago tapioca pearls  
20g Fresh As Lychee Whole  
20g Fresh As Pineapple Chunks  
20g Fresh As Mandarin Segments  
12g Fresh As Raspberry Whole  
2-1 sugar syrup

## Method

Put sugar and agar agar into the coconut cream then add the kaffir lime and vanilla. Bring to boil stirring constantly. Add the softened gelatine and stir thoroughly. Leave to sit for 10 minutes then strain through a fine sieve and pour the mousse mixture into a container to set in the fridge. Once set, place in a high speed blender to process into a smooth cream. Cook the tapioca in plenty of boiled water for 12 minutes, or as per the directions on the tapioca packet. Strain the tapioca and place into the 2-1 sugar syrup to cool and absorb the syrup.

## To Serve

Crumble the freeze dried mandarin, lychee and pineapple so that it is a coarse crumb. Pipe the mousse into a bowl, top with the tapioca, then sprinkle the crumbed fruit on top. Finish by crumbling 2 raspberries over each dish.

Serves 6

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