



VACHERIN WITH EXOTIC FRUITS

The authentic Alsatian recipe

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Number of people: 8

Preparation time: 40 min

**Cooking time: Meringue 2h,
Marmelade mangu 20 min**

INGREDIENTS

Coconut meringue :

- 6 egg whites
- 200 g sugar
- 200 g icing sugar
- Grated coconut

Mango marmalade :

- 2 mangoes
- ½ bunch coriander
- 50 g sugar
- 1 level tablespoon white balsamic vinegar

Fruit casserole :

- 1 mango
- 1 papaya
- 1 kiwi fruit
- ½ pineapple
- 1 pomegranate
- 2 passion fruit
- 1 coconut,
- Mango and coconut sorbet.

THE STEPS

- Prepare the meringue by beating the egg whites with the sugar until stiff. Gently fold the icing sugar into the egg whites.
- Preheat the oven to 100°, gas mark 3. On a baking tray lined with greaseproof paper, draw 8 circles in which you will place a ball of egg whites.
- On another baking sheet, place 8 stainless steel circles 8 cm in diameter. Fill with the remaining egg whites, mash with a spatula and sprinkle with grated coconut. Place in the oven for 2 hours.
- Prepare the mango marmalade by mixing the chopped mangoes, coriander, sugar and white balsamic vinegar in a saucepan.
- Simmer, reduce a little and set aside in a cool place.
- Prepare the fruit mixture. Remove the seeds from the passion fruit and pomegranate and dice the other fruits.
- Carefully remove the meringues from the stainless steel moulds.
- Arrange a meringue circle in the centre of your plates. Cover with the mango marmalade.
- Top with a spoonful of mango sorbet and a spoonful of coconut sorbet.
- Top with a ball of meringue.
- Decorate the sorbets with the coconut and pineapple crisps & scatter the diced exotic fruit around.

OUR SUGGESTION

An iced vacherin goes well with a Crémant d'Alsace, preferably off-dry.