



*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  $\frac{3}{4}$  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.

