



*Elvea, festa all'italiana*

## Tomato and red fruit dessert soup



### Ingredients for 4 Persons

#### Soepje

|               |                                     |
|---------------|-------------------------------------|
| 1 can         | ELVEA Cubes                         |
| 500 g         | rodevruchtenmix (diepvries of vers) |
| 1             | vanillestokje                       |
| 2 tablespoons | bloemsuiker                         |

#### Sorbet

|                  |            |
|------------------|------------|
| 375 ml           | water      |
| 125 g            | sugar      |
| 125 ml           | lime juice |
| 0,50 tablespoons | zeste      |

### Preparation

1. We start with the soup. In a saucepan, combine the diced tomatoes, red fruit and the marrow of the vanilla pod and heat to boiling point, while continuing to mix well. Let the mixture boil for a few minutes (not too much, at least 4 minutes). Then leave to cool and stir the mixture occasionally.
2. Add the icing sugar and allow it to dissolve nicely.
3. Mix briefly and then pour through a sieve, so you have almost a smooth coulis of tomato and red fruit with a hint of vanilla.
4. Now leave the tomato-red fruit mixture to cool completely. Feel free to make the soup a day in advance, so that on Valentine's Day you only have to dress it.
5. Now you can start on the sorbet. Bring 375 ml water to the boil with the sugar. Stir carefully until all sugar has been absorbed, stay close and don't put the heat too high.
6. Remove from the heat and add the lime juice and lime zest. Leave to cool gently.
7. Place the cooled mixture in a plastic container (an old ice-box is ideal) and store in the freezer. Stir the





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mixture three times with an interval of about 1 hour between each time to prevent large ice crystals. Leave it in the freezer for at least another 4 hours to get the consistency you want from the sorbet.

8. Take a deep plate, pour at the bottom the delicious coulis of tomato and red fruit with vanilla. Arrange a scoop of lime sorbet on top. Finish with mint, red fruit ... and enjoy.

