

# Fruit tartar, red fruit coulis, mascarpone |

Recipe for 12 tapas



## Description

Seasonal fruits cut into small dice and seasoned with a chiffonade of basil, served with a berry coulis and a dollop of mascarpone cream.

## Note

You can use any fruit in season to make your tartare.

## Ingredients

### Fruit tartare preparation

- 150 Gr Strawberry
- 1 Unit(s) Kiwi
- 1 Unit(s) Banana
- 1 Unit(s) Orange
- 1 Unit(s) Granny smith apple
- 100 Gr Raspberries
- 8 Leaf(ves) Basil

### Fruit coulis preparation

- 300 Gr Frozen berries
- 60 Gr Sugar
- 100 Ml Water

### Mascarpone cream preparation

- 200 Ml Cream 35%
- 30 Gr Icing sugar
- 100 Gr Mascarpone

## Preparation

- Preparation time **30 mins**

### General preparation

Cut all fruit into small dice. Finely mince the basil. Mix all fruits with basil and keep in the fridge.

### Berry coulis preparation

Mix frozen berries with sugar using a food processor. Add water if necessary and keep in the fridge.

### Mascarpone cream preparation

Using an electric mixer, whip the cream with mascapone cheeses and sugar until you get a smooth texture.

### To serve

Serve this dessert in beautiful glass jars: Place a serving of fruit tartare at the bottom of each jars, pour some berry coulis on the fruit tartare and drop a dollop of mascarpone cream on top.

**Bon appétit!**