

# Velouté of mangoes and orange juice, caramelized pineapple brunoise, almond crumble

Recipe for 12 Tapas

## Description

A super fresh and light mango velouté, full of flavor and aroma.

## Ingredients

### Mango velouté

- 4 Unit(s) Fresh mango
- 200 Ml Passion fruit purée
- 200 Ml Orange juice
- 100 Ml Plain greek yogurt 0%
- 1 Tsp Orange blossom water

### Pineapple brunoise

- 0.50 Unit(s) Pineapple
- 1 Tbsp Brown sugar
- 1 Tbsp Butter
- 1 Tsp Vanilla extract

### Almond crumble

- 50 Gr Butter
- 50 Gr Flour
- 50 Gr Almond powder
- 50 Gr Sugar

## Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **380 F°**

### Mango velouté

Remove the flesh from the mangoes and combine all of the ingredients in the blender. Add lemon juice to taste. If the velouté is too thick, you can add water or ice cubes to dilute.

### Pineapple brunoise

Peel and cut the pineapple into small cubes (brunoise) and then in a hot skillet, sauté them with a knob of butter and sugar to caramelize them. Remove from the heat and add the minced cillantro. Set aside.

### Almond crumble

In your stand mixer, place the cold butter cubes. Add the rest of the ingredients and stir gently. Once you have a chunky mixture, transfer to a baking sheet as evenly as possible.

Bake in the oven for roughly 20 minutes, taking the time to mix/stir the crumble 3 times during the operation. It is ready when it is dry and nice and golden. Set aside at room temperature.

## Plating

Present the velouté in a verrine or ramequin, topped with the caramelized pineapple brunoise.  
Decorate with a nice spoon of almond crumble.

**Bon appétit!**