



This is how ice cream “egg” ‘trompe-l’oeil’ with manga “chips” and strawberry “ketchup”, by José Rojano, is made

FIRST STEPS

Ingredients to serve 4 people

2 mangas

Valsequillo strawberry puré

Yoghourt ice-cream

COOKING METHOD

Peel the mangas and make 4 semicircles with the aid of a hole puncher and place to one side. Cut up the rest of the manga in the shape of chips.

With a mould make four circles to simulate egg white.

Cut up the strawberries and blend with a food mixer to make a pulp.

To put everything together, place the yoghurt ice cream onto a dish and the semi-sphere moulds of the manga as if it were the egg yolk. We add the manga chips and pour on the strawberry puré ketchup all over.