

Jules Destrooper Lasagne with Amandine Ice Cream and Fruit

Recipe Amandine ice cream for 4

- 1 litre milk
 - vanilla sugar
 - 8 to 12 almond bread cookies 'Jules Destrooper'
 - 8 egg yolks
 - 175g sugar
 - ½ L cream
1. Boil 1 litre milk with a little vanilla sugar
 2. Steep 8 to 12 almond bread cookies 'Jules Destrooper' in the milk, mix and sieve
 3. Make a ruban of 8 egg yolks with 175g sugar
 4. Mix in the boiling milk, thicken and cool quickly
 5. Add ½ l cream, cool the ice cream and keep in the deep freezer

Recipe Fruit garnish

- 1 papaya
 - 1 mango
 - 2 rabutan
 - 4 cape gooseberries
 - 4 mint leaves
 - a few berry varieties
 - 2 dl raspberry coulis
 - 2 dl mango or passion fruit coulis
 - powdered sugar
1. Peel the papaya and the mango, stone and cut into dice
 2. Stone the rabutan

Dessert assembly

1. Place a scoop of amandine ice cream in the middle of the plate
2. Top with an almond bread cookie jules destrooper
3. Top with another scoop of amandine ice cream and another almond bread cookie (2 tiers)
4. Arrange the rabotan, cape gooseberry and mint leaf
5. Strew the papaya and mango chunks around the ice cream
6. Spoon the mango coulis around the assembly, drizzle the raspberry coulis around it and draw stripes
7. Decorate with a few berry varieties
8. Dust with powdered sugar



Enjoy!