



## Tropical Fruit

*Territory Fresh & DPIFM, Darwin*

### Soursop Icecream

**Ingredients:** 2 cups soursop pulp, 1 cup sugar, 1 cup milk, 1 egg white (beaten), 1 cup whipping cream.

**Method:** Mix pulp, sugar and milk and freeze until mushy. Add beaten egg white and fold in beaten cream and freeze.



### Lime Tang

**Ingredients:** 30 ml Midori Liqueur, 15 ml Bacardi Rum, 15 ml Vodka, Juice of 1 lime, dash Angostura Bitters.

**Method:** Shake in cocktail shaker with ice then strain into a martini glass and garnish with a slice of lime.



### Fruit Salad in Honey Wine Syrup

**Ingredients:** 1 large rockmelon, 2 cups mixed fruit (grapes, strawberries, diced ripe pears, segments of orange or any other fruit in season)

**To make syrup:** 150 ml white wine, 1 tablespoon honey, 1 tablespoon Kirsch.

**Method:** To make the syrup, heat the ingredients slowly in a saucepan and allow to cool. Remove seeds from the rockmelon then remove all the pulp and dice neatly (keep the outer melon case). Slit the grapes and take out pips and remove skin if tough. Dice/slice all the other fruit. Prepare pears last to keep a good colour. Mix all the fruit together and cover with syrup and place in melon case. Serve as cold as possible with cream or ice cream.

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### Fruit Kebabs

**Ingredients:** 12 apricot halves (canned if not available fresh), 6 large bananas (cut in thirds), ½ rockmelon, 2 oranges (peeled and segmented), 12 pineapple chunks (canned if not available fresh), melted butter, sugar.

**Marinade:** ½ cup orange juice, ½ cup lemon juice, 2 tablespoons orange liqueur or brandy, 1 teaspoon fresh mint (chopped), 2 tablespoons clear honey.

**Method:** Combine all marinade ingredients in a large bowl, add fruit and allow to marinate for one hour. Remove fruit from marinade and thread onto 8 skewes (reserve marinade). With a pastry brush, coat kebabs with melted butter and sprinkle with sugar. Place under moderate grill or on BBQ grill for 68 minutes, turning frequently. Heat marinade and serve hot as an accompaniment to kebabs.