

# Yuzu shaved ice

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## Method for the yuzu

Combine the coconut milk with the condensed milk, yuzu juice and zest and mix in a mixer for one minute. Pass the mixture through a fine sieve. Then freeze while stirring continuously. Leave to freeze for at least 24 hours in a freezer at -25 °C. Finely grate with an iceshaver or a fine-blade mandolin.

## Method for the yoghurt foam

Combine the yoghurt with the icing sugar and pass through a fine sieve. Dissolve the gelatine in a little yoghurt and add to the rest of the mixture. Pour the mixture into a whipped cream maker and fill with two gas cartridges.

## Method for the mango coulis with honey

Cut the mango flesh away from the stone and chop into small pieces. Blend to a fine purée in a mixer and pass through a sieve. Heat to 50 °C and mix in the honey. Leave to cool and store in the refrigerator.

## Rezept für 4

### Ingredients for the yuzu

290 g organic coconut milk  
50 g condensed milk, sweetened  
20 g yuzu juice  
2 g yuzu zest  
1 lime

### Ingredients for the yoghurt foam

80 g organic natural yoghurt  
4 g icing sugar  
0.5 g leaf gelatine

### Ingredients for the mango coulis with honey

1 ripe Thai mango  
15 g honey



## **Anrichten**

### **Serving the dish**

Fill a deep dish with the mango coulis until the base of the dish is covered. Then cover the coulis with the yoghurt foam. Finally, place the shaved ice on top of the yoghurt foam. To finish off the dish, grate a little lime zest over the shaved ice.