

Basil and Honey Marinated Mango with Coconut Rum Sabayon & Toasted Shaved Coconuts

Ingredients (for 2 persons)

1 whole mango, washed and peeled

1 tbsp honey

2 tbsp chopped fresh basil leaves

Juice and rind of one lime

Dash of coconut rum

1 each 'dry' Coconut (what is called 'fresh' coconut in North America and Europe. A fresh coconut in Jamaica refers to the green coconut, straight from the tree)

1 tsp 'simple' sugar syrup

Icing sugar for dusting

2 each egg yolks

1 each whole egg

2 tbsp granulated sugar

1/2 cup dry white wine

2 shots coconut rum

METHOD

Dice Mango (1/4") and put into a mixing bowl. Marinate with honey, basil, lime and coconut rum for about 30 minutes. Arrange in tall Martini Glasses (3/4 full). Keep refrigerated.

Preheat oven at 375 Fahrenheit.

Crack the coconut and carefully separate the coconut flesh from the dry skin. Discard skin. With a vegetable peeler or food mandolin shave coconut flesh lengthwise very thinly. Spread onto grease paper on a baking sheet and lightly moisten with a little sugar syrup (no more than 1 teaspoon – it should not be wet!). Dust with little icing sugar and

mix properly until completely 'dry'. Immediately place into the oven and toast until golden brown (watch carefully as this process will only take a few minutes).

Once ready to serve, place the egg yolks, whole egg, dry white wine, sugar and coconut rum into a large metal mixing bowl. Place on top of boiling water and continuously whisk until mixture starts to get very frothy and begins to thicken. Remove immediately (be careful not to 'overcook').

Put a scoop of your favorite ice cream (vanilla based works best) on top of the chilled mango and spoon warm sabayon all over.

Serve immediately, finishing with a generous amount of toasted coconut shavings.

