

Scents of Java

Lemon & Lime sorbet and fresh pineapple marinated in exotic spices.

Ingredients

Mövenpick Lemon & Lime

For 4

1 fresh pineapple

4 long pods of Java pepper

Ground ginger

A little water

200 g sugar

8 large scoops of Mövenpick Lemon & Lime

4 biscuits

Preparation

Scents of Java:

Peel the pineapple, remove the eyes and cut into thin slices. Place the long Java pepper pods in a pan with the ground ginger, a little water and the sugar. Melt the mix together and leave to cool.

Plating:

Add the pineapple, marinade it and place on a plate. Add the scoops of Mövenpick ice cream and garnish with the biscuit.

