

short & sweet

Roll out this elegant, fruity dessert from Felix Halter of the V-ZUG Gourmet Academy with the V-ZUG Combi-Steam SL oven.



VANILLA SPRING ROLLS WITH MANGO

1 ripe mango, very thinly sliced
2 mint leaves, shredded, plus extra to serve
40g unsalted butter, melted
6 sheets fresh filo pastry*
400ml good-quality vanilla ice cream
Icing sugar, raspberry coulis and sliced fresh fruit (such as raspberries, strawberries and mango), to serve

Combine mango and mint in a bowl and set aside.

Cut 2 filo sheets in half widthways. Place 1 whole filo sheet on a chopping board with the shorter side closest to you, then place 1 filo half on the bottom half of the whole sheet to create a double layer. (Keep remaining filo covered with a damp tea towel while you work.) Brush the filo well with melted butter.

On the bottom half of the filo, use one-quarter of the mango mixture to cover a 10cm x 10cm area. Place small scoops of ice cream down the centre of the mango horizontally.

Fold in the long sides of the pastry, then carefully roll up, to form a spring roll. Repeat with remaining pastry, mango mixture and ice cream. Place spring rolls in the freezer for at least 2 hours or overnight until firm.

On your V-ZUG Combi-Steam SL or XSL oven, run GourmetSteam recipe G 15 and follow the prompts. (Alternatively, preheat your regular oven to 250°C and bake the spring rolls for 3 minutes or until golden.)

Dust rolls with icing sugar, drizzle with coulis and serve with sliced fruit and mint. **Serves 4.**

* From the chilled section in supermarkets.

THE V-ZUG COMBI-STEAM SL

The V-ZUG Combi-Steam SL uses innovative pressure-free steam technology to deliver precise temperature control and retain vitamins while cooking. The BakeOmatic feature automatically senses the cooking time and temperature for your favourite dishes, or use the GourmetSteam setting to whip up dozens of pre-programmed sweet and savoury recipes. For more information and recipes, visit: vzug.com.au.



The Swiss Leader

