

Recipe name **Chilled Guanabana Soup**
Category: **HAL Appetizer Soup Chilled**

Created: **17-Jan-2008**
Last changed: **21-Dec-2012**

Flavor profile:

Shelf live: **1**
Servings: **100**

Ingredients	<u>Primary</u>		<u>Measurement</u>		Basic Preperation
	Factor	Unit	Factor	Unit	
Soup					
Coconut Milk	0		2	Liter	
Juice Guabanano	0		5	Liter	
Santen Bloc	0		500	Gram	
Milk Bulk 2%	0		5	Liter	
Ice Cream Vanilla	0		12	Kg	
Juice Lemon	0		0.25	Liter	
Simple Syrup	0		0.5	Liter	
Nutmeg Ground	0		20	Gram	
Nut Coconut Macaroon Fine Cut	0		200	Gram	

Preperation

1. Blend the coconut milk with the santen (sweet coconut paste) bloc.
2. Blend the coconut mixture, guanabana juice, milk, ice cream, lemon juice, simple syrup and ½ of the nutmeg.
3. Adjust the sweetness with simple syrup.
4. Mix the toasted coconut flakes with the rest of the nutmeg.
5. Sprinkle each soup cup with the coconut/nutmeg mixture.