

COCONUT MACAROON AND MANGO BOMBE

Source: NYT Cooking online

Prepared by: Joann Schwarberg, August 2016

Serves: 4

2 cups coconut macaroons, finely chopped

1 pint coconut sorbet or ice cream, softened

1 plus cup diced mango

1 pint mango sorbet, softened

In a 2 ½ quart bowl, mix the macaroon pieces with the coconut sorbet or ice cream until well combined; spread the mixture around the bottom and sides of the bowl in an even layer. Once you've gotten an even layer, place the bowl in the freezer for 2 hours until thoroughly frozen.

Spread the diced mango all over the macaroon-studded ice cream or sorbet and freeze for about 30 minutes. Fill it with the mango sorbet, smoothing the top and freeze for 2 hours.

Remove from the freezer and set it in a bowl of warm water for 1 -2 minutes to loosen it. Place a plate over the bowl, invert it and unmold the bombe. Serve immediately, garnished with more mango cubes.

