

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*

CHERIMOYA TROPICAL DESSERT SAUCE

- 2 cups cherimoya pulp, seeds removed
- 1 cup 1/2-inch banana chunks
- 1 6oz. can crushed pineapple with juice
- 1 tsp. ground cinnamon
- 1 tsp. freshly ground nutmeg



Puree the cherimoya pulp with a knife blade in food processor or blender. Stir in remaining ingredients. Warm sauce on medium setting in microwave or chill thoroughly before serving.

This sauce compliments angel food, pound, or chiffon cake. It can be used on ice cream, frozen yogurt, or crepes and served warm or chilled. Can be made ahead and refrigerated 4-6 hours but not frozen.

Makes 4 cups



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

