


Passion fruit, coriander and mild green chilli vinaigrette





Ingredients

 Léonce Blanc passion fruit purée	200 g
Mild green chilli	15 g
Fresh coriander leaves	30 g
Sugar	50 g
Salt	2 g
Pepper	
Virgin olive oil	100 g

In a high-sided bowl, **POUR IN** the Léonce Blanc passion fruit purée. **ADD** the salt, sugar, mild green pepper (with seeds) and the coriander leaves, roughly chopped. **BLEND** with a hand blender and when the leaves are finely chopped. **ADD** the olive oil to emulsify with the blender still on. Season to taste.

USE

- As decoration for a dessert
- With a mango and orange blossom sorbet
- With a cold fish terrine
- Drizzled over a crispy red mullet fillet
- Over a duck skewer

