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| ***Recipe from Sicily-Italy*** | | | | | | |
| **Dessert name: Gelo di anguria**  **Number of Doses (Pax): 6 Preparation time: 5 hrs Sale price:€** | | | | | | |
| **Quantity** | **Ingredients** | | **Unit Price** | **Total Price** | **Preparation Technique** | |
| 1.5 kg | Seedless watermelon flesh, chopped | |  | € 2.00 | **Chilling time** 4 hours   1. Place watermelon in a blender or food processor and blend until smooth. Strain into a bowl through a fine sieve and, using the back of a spoon, push down to extract as much of the liquid as possible. 2. Place sugar and starch in a saucepan and whisk to combine, then add 80 ml watermelon juice, vanilla extract and a pinch of cinnamon powder, stirring until the cornflour has dissolved. Add remaining watermelon juice and bring to the boil over medium heat, whisking constantly. Continue to whisk for a further 6 minutes or until thick 3. Remove from heat and cool to room temperature, whisking mixture occasionally to prevent surface forming a skin. 4. Transfer to a clear glass serving cup (for best results) and cover with plastic wrap. 5. Chill for 4 hours or until set. Serve topped with pistachios, dark chocolate chips and jasmine flowers | |
| 100gr | caster sugar | |  | € 0.20 |
| 100gr | wheat starch | |  | € 0.50 |
| A pinch | vanilla extract | |  | € 0.20 | **Comments:**  This delicious Sicilian summer dessert hails from the capital, Palermo, and is a popular way to make use of the season’s watermelon. The refreshing jelly is typically prepared in the hottest month, August. It generally only includes three ingredients – watermelon, sugar and cornflour – but the garnishes vary from area to area, ranging from cinnamon, jasmine and pistachios, to chocolate chips, which are thought to resemble watermelon seeds. | |
|  | Chopped pistachios, dark chocolate chips, cinnamon and jasmine flowers to garnish | |  | € 0.50 |
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| **Total Cost:€** | | **Cost / Dose:€** | | | | **Student Name: Valentina Mercadante** | |
| **Ratio (%):** | | **Contribution Margin:** | | | | **Class: 5th year Cookery course**  **Year: 2020** | |