

## BLACK SAPOTE – black persimmon/chocolate pudding fruit

*Diospyros digyna*



### Recipes

#### Mousse No. 1

- 20ml icing sugar
- 300ml black sapote pulp
- 300ml whipping cream
- 30ml rum or brandy

Sieve icing sugar and mix with fruit pulp. Whip cream and fold it lightly into the fruit. Add rum and mix gently. Transfer mousse to a serving bowl and refrigerate.

#### Mousse No. 2

- 300ml black sapote pulp
- 1 tbl.sp gelatine (sprinkled over 2 tbl.sp of boiling water)
- 60 gms castor sugar
- 50ml tia maria/crème de cacao or brandy
- 600ml whipped cream

Blend black sapote pulp, sugar and alcohol together until sugar has dissolved. Add dissolver gelatine and whipped cream. Place in a serving bowl and chill.

#### Black Sapote Cake

- 1 cup cooking oil
- 2 cups of white sugar
- 2 eggs
- 1 tsp vanilla essence
- ½ cup of chocolate chips
- 2 ½ cups of black sapote pulp
- 1 tsp salt
- 1 tsp bicarb soda
- 2 tsp baking powder
- 2 tsp cocoa
- 2 ½ cups of self-raising flour.

Pre-heat oven to 180°C.

Cream oil and sugar and beat in eggs and vanilla. Sift together dry ingredients.

Add egg mixture and fold in black sapote pulp to make rich chocolate batter.

Add choc chips and mix well. Pour into greased and lined loaf tins and bake for 60 minutes.

Note: If making black sapote pulp into puree the day before you can add a couple of teaspoons of port or coffee liqueur which cooks away but leaves a rich flavour.

