

## FROZEN MANGO RASPBERRY TERRINE

(adapted from [Epicurious](#))

Yield: Makes 10 to 12 servings

The recipe calls for store-bought mango sorbet and mango ice cream, but I couldn't find it here, so I made both sorbets and the mango ice cream from scratch.

### Ingredients:

#### *For raspberry sorbet*

- 2/3 cup sugar
- 1 cup water
- 15 ounces fresh raspberries (3 cups)
- 1 1/2 tbsp lime juice

#### *For mango sorbet*

- 2 cups mango purée
- 2/3 cup white sugar
- 1 cup water
- 1 1/2 tbsp lime juice

#### *For mango ice cream*

- 1 1/2 pints vanilla ice cream
- 2 mangos
- 2 tbsp lime juice
- 2 tbsp honey

### Directions:

#### *Make raspberry sorbet:*

1. Bring sugar and water to a boil, stirring until sugar is dissolved. Remove from heat and cool syrup.
2. Purée raspberries and lime juice. Stir in sugar syrup and chill, covered, until cold, about 2 hours.
3. Freeze sorbet in ice cream maker. Transfer to an airtight container and freeze until you want to make the terrine.

#### *Make mango sorbet:*

1. Bring sugar and water to a boil, stirring until sugar is dissolved. Remove from heat and cool syrup.
2. Mix mango purée and lime juice. Stir in sugar syrup and chill, covered, until cold, about 2 hours.
3. Freeze sorbet in ice cream maker. Transfer to an airtight container and freeze until you want to make the terrine.

#### *Make mango ice cream:*

1. Blend mango pieces, juice and honey.
2. Soften ice cream and stir mango mixture into it.
3. Freeze until you want to make the terrine.

#### *Assemble terrine:*

1. Line loaf pan with 3 pieces of plastic wrap (1 lengthwise and 2 crosswise), leaving at least a 2-inch overhang on all sides, then freeze pan 10 minutes.
2. Soften mango sorbet, raspberry sorbet and mango ice cream in refrigerator for 30 minutes.
3. Mash mango sorbet and raspberry sorbet in separate bowls with a spoon until spreadable but not melted. Mash ice cream in another bowl in same manner.
4. Evenly spread half of the mango sorbet in bottom of loaf pan, then top with half of the mango ice cream and half of raspberry sorbet. (If sorbets or ice cream become too soft for spreading, freeze 10 minutes between layering.) Repeat layering with the remaining mango sorbet, mango ice cream, and raspberry sorbet. Cover top of terrine with plastic-wrap overhang, then wrap pan with more plastic wrap and freeze until terrine is hardened, at least 8 hours.
5. To serve, unwrap pan, then open overhang and invert pan onto a chilled serving platter. Wet a kitchen towel with hot water, quickly wring it dry, and drape over pan 30 seconds. Lift off pan and peel off plastic wrap.

#### **Cooks' notes:**

- Both sorbets can be made 3 days ahead. Soften in refrigerator about 30 minutes before using.
- Assembled terrine can be frozen up to 3 days.