



Mango And Granadilla Sorbet With Tropical Fruit Salsa

# DESSERTS

Entertaining is incomplete without a dessert or cake to crown the festivities. My favourite way to end a meal is with either a creamy cheesecake and a strong coffee, or a velvety smooth vanilla gelato, the richness of the cream sticking to the top of my palate.

I think it's essential to finish the meal with sweetness on your tongue, to linger and to titillate the taste buds. This is your last part of the feast – so it should be something wonderful to take with you. The mango and granadilla sorbet with tropical fruit salsa is fresh, colourful and always leaves me feeling satisfied and complete.

Desserts should always suit the season. On a hot summer's day when we have just enjoyed a braai for lunch, a fruit dessert such as the mango and orange granita is refreshingly cool in the sizzling heat. You certainly don't want something heavy, especially if you've eaten a lot of meat. Yet winter brings with it a warm fruit cobbler or baked peaches with amaretti biscuits and mascarpone.

There are so many variations on traditional fare. Why have a basic cheesecake when you can be tempted by one enhanced with nougat, or why have basic tiramisu when it can be so much better with white chocolate?

With people watching their waistlines, you have to make desserts that are truly worth the cheat. And these recipes will give you lots of options to choose from.

Nougat Cheesecake

Chocolate, Orange And  
Strawberry Dessert

Deconstructed  
White Chocolate Tiramisu  
With Berries

Orange, Mango And Ginger Granita

Dulce De Leche Ice Cream

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With Tropical Fruit Salsa

Baked Peaches With  
Amaretti Biscuits And  
Mascarpone Cream

Vanilla Bean Gelato