



# GELATO TRE COLORI FRUTTA FRESCO (3-COLOUR ICE CREAM WITH SEASONAL FRUIT)

A surprising red wine whose sweet fruit flavours pair exceptionally well with a sweet dessert.

 Serves 4 people |  Cooking time: 5 minutes

## INGREDIENTS

- 2 cups (1/2 L) pistachio ice cream
- 2 cups (1/2 L) vanilla ice cream
- 2 cups (1/2 L) raspberry ice cream
- 3 cups (500 g) fresh fruit
- 1 package (200 g) Cantuccini or Amaretti cookies
- 4 sprigs mint

## PREPARATION

Clean 3 cups (500g) of fresh seasonal fruit.

Place a scoop of pistachio ice cream, a scoop of vanilla ice cream and a scoop of raspberry ice cream in a bowl. Top with fruit and finish with a crunchy, crumbled piece of an Italian cookie, such as Cantuccini or Amaretti .

Garnish with a twig of mint.

Wine suggestion: [Sweet Cat](#)