

Tropical Fruit salad

(serves 4 to 6)



Ingredients:

- ½ medium size rockmelon (peeled, seeded and cut to bite size)
- ½ medium size h/dew melon (peeled, seeded and cut to bite size)
- ½ medium size paw paw (peeled, seeded and cut to bite size)
- ½ medium size pineapple (peeled, cored and cut to bite size)
- 4 kiwifruit (peeled and cut to bite size)
- 1 punnet strawberries (washed, tops off and cut into ¼'s)
- 2 bananas (peeled, and slices into bite size)
- 1 cup shredded coconut
- 2 cups orange juice

Method

Turn the grill on as we will brown the coconut under it. Lay on a flat tray and not too close to the grill. The coconut will brown quickly, so you need to stay close to it. Once top is browned, mix around and under again. Keep doing till all is evenly browned. Put aside to cool. Prepare all the fruit as explained above, but do the bananas last or they will go brown quick. Mix all fruit around in a bowl and then add the orange juice. This also helps the bananas from going brown. Place in serving bowl/s and sprinkle the top with the coconut. Serve with cream or ice cream.

If you like you could also add a nip or your favourite liqueur before the orange juice and marinade for 5 minutes, then add the juice and serve.