

Pancetta Wrapped Mango

Baby Arugula, Sweet Onions, Bell Peppers and Mango-Chipotle Dressing

Yield: Makes 4 portions

Ingredients:

1 each ripe mangoes
12 each slices pancetta or bacon
2 cups baby arugula
_ cup red onion finely sliced
_ cup red bell pepper finely sliced
1 tsp olive oil plus 2 Tbsp oil for cooking
Salt and pepper to taste

(Mango chipotle dressing)

_ cup mango puree or juice
1 tsp chipotle

Method:

Peel the mangoes and cut the mango meat into 1 inch thick wedges. Wrap each mango wedge with pancetta, or if using bacon ensure that you flatten and stretch the bacon so that it is thin and quick to cook. Wrap a total of 12 wedges of mangoes giving you 3 each wrapped pieces per order.

(Mango Dressing)

Place the fresh mango puree or canned mango juice in a blender and process the chipotle peppers until very smooth. If using fresh mango puree, just add your mango scrapes from the mango slices and puree with a touch of water until smooth.

Heat a sauté pan and add 2 Tbsp olive oil, cook the mangoes 1-2 minutes per side until the pancetta is cooked though and crispy. Season the mangoes as you cook with a light seasoning of salt and pepper.

In a mixing bowl add the baby arugula, red onions and bell peppers. Lightly season with salt and pepper and toss with a light coating of olive oil.

Finishing the dish:

Place a small amount of the salad mixture divided between 4 plates. Place 3 each wedges of the cooked mango slices over the salad and drizzle a spoonful of the mango chipotle dressing over the mangoes and around the plate.

Chef Peter Edwards

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