

# Refreshing Tropical Fruit Cocktail

Recipe By Leah Barzel



Cooking and Prep:  1  
h 15 m

Serves:  2

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shavuot, Sukkot,  
Tu-Bishvat, Passover

Diet: Vegan, Gluten Free, Low  
Fat, No Refined Sugar,  
Vegetarian

Source: Family Table by  
Mishpacha Magazine

## Ingredients (8)

### Main ingredients

- 1 medium ripe mango
- 2 nectarines
- 10 green grapes

- 2 red plums
  - 2 passion fruits
  - 1/3 of a fresh pineapple (*optional*)
  - 2 lychees, for garnish
  - mint leaves, for garnish
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## Start Cooking

### Assemble the Fruit Cocktail

1. Peel, pit, and cube the mango.
2. Cube the nectarines, grapes, and plums.
3. Peel and cube the pineapple.
4. Assemble the fruit in tall glasses in the following order: passion fruit juice (with seeds), plums, grapes, pineapple, nectarine, and mango.
5. Garnish with lychee and mint leaves. Chill one hour, then serve.

**Note:**

Keeps one day in the refrigerator.

**Variation:**

Prepare one large cocktail in a trifle dish, and serve with ladle.