



MANGOMISU (MANGO TIRAMISU)

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Take your taste buds on a tropical holiday escape! This fruity twist on the Italian classic layers creamy mascarpone with sweet mango for a refreshing dessert that's light, luscious, and festive.



PREP TIME
30 MIN



SERVINGS
ABOUT 8 SLICES

Ingredients

- 600ml Woolworths Thickened Cream
- 500g mascarpone
- 2 egg yolks
- ½ cup (50g) pure icing sugar, sifted
- 1 vanilla bean, split, seeds scraped
- 3 mangoes, flesh sliced 1cm thick
- Juice of 2 oranges
- ½ cup (125ml) Grand Marnier
- 300g savoiardi (ladyfinger) biscuits

Raspberry Sauce

- ¼ cup (55g) caster sugar
- 250g fresh or frozen raspberries
- Juice of 1 lemon

Instructions

1. Line the base of a 22cm springform cake pan with plastic wrap or baking paper, leaving 2cm overhanging.
2. Place the thickened cream, mascarpone, egg yolks, icing sugar and vanilla seeds in a stand mixer fitted with the whisk attachment and whisk on high speed until stiff and well combined. Chill until needed.



3. Combine the orange juice and Grand Marnier in a separate bowl. Dip half the savoiardi biscuits into the juice mixture and layer in the base of the prepared pan. Spread with one-third of the mascarpone mixture, and top with one-third of the mango slices. Repeat the process, then top with the remaining mascarpone mixture, reserving the remaining mango slices to serve. Cover the cake and chill for 2 hours, or until firm.
4. Meanwhile for the raspberry sauce, place the sugar and 2 tbs water in a small pan over medium heat, stirring to dissolve the sugar. Add the berries and lemon juice, crushing berries slightly. Stand to cool completely. Pass through a sieve set over a bowl and chill until ready to serve. (You can store the sauce, covered, in the fridge for up to 3-4 days.)
5. To serve, carefully remove the sides and base of the cake pan and transfer the mangomisu to a platter. Decorate with curls of the reserved mango, then slice and serve with berry sauce .

How to serve Mango Tiramisu

Just when you're ready to serve your mangomisu, transfer the cake to your platter of choice. Decorate with curls of mango slices before serving and pouring over the luscious berry sauce. For a personal touch, feel free to add fresh raspberries, mint leaves and passionfruit pulp.