



Mango Tiramisu

Ingredients for 4 Persons

500 g mango pulp, 200 g finger biscuits, 250 g mascarpone cheese, 50 ml milk, 200 ml whipped cream, 1 packet vanilla sugar, 50 g sugar, cocoa powder to sprinkle

Whip the cream the vanilla sugar until stiff. Blend the mascarpone cheese with the milk and sugar until smooth. Carefully stir in the whipped cream.

The Tiramisu should have at least two layers so make sure you have the right size of bowl.

Dip the finger biscuits into the mango pulp one after the other and put into the bowl until the bottom is covered. Coat with half of the mascarpone cream. Again dip the biscuits in the mango pulp and lay on top of the mascarpone. Cover with the rest of the mascarpone cream.

Sprinkle the Tiramisu with the cocoa powder. And refrigerate for at least 2-3 hours.

If you want you can serve the Tiramisu with fresh fruit.