

Fresh mango tiramisu with lime biscuit cuillère

Recipe for 4

Description

Italian recipe, a classic but with a funky acidic mango twist.

Ingredients

Tiramisu cream

- 330 Ml 35% whipping cream
- 160 Gr Mascarpone cheese
- 45 Gr Sugar
- 1 Unit(s) Egg yolk
- 1 Unit(s) Fresh mango

Biscuit cuillère

- 3 Unit(s) Egg white
- 90 Gr Sugar
- 3 Unit(s) Egg yolk
- 90 Gr Flour
- 2 Unit(s) Lime

Mango coulis

- 500 Ml Mango puree
- 25 Gr Sugar
- 35 Ml Water
- 1 Unit(s) Lemon juice

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **350 F°**

Tiramisu cream

In a bowl, make a ruban (until the mixture is bright white) out of the egg yolks and the sugar.

Whisk the cream until stiff and then add it to the ruban and then the mascarpone while folding with a rubber spatula. Once the mix is homogeneous put it in a pastry bag with a decorating tip.

Peel and cut the mango into small cubes.

Biscuit cuillère

In a kitchenaid bowl, whisk the egg whites until stiff. Slowly add the sugar to tighten them. Afterwise add the egg yolks. Gently fold the flour in and the zests.

Put a parchment paper on a cooking tray or a silpat, slowly form a spiral the exact same size as the glasses you have. Off in the oven for 10 to 12mins.

Mango coulis

Bring to a boil the water, the lemon juice and the sugar. Put everything back in a blender then add the mango purée. Voilà

Montage

At the very bottom of a glass, pour some tiramisu cream. Dip in the biscuit cuillère into the mango coulis and then drop it on top of the cream. Add a couple cubes of mango. Rinse and repeat.

Bon appétit!