

Mango Cream Brulée



🍴 For 6 cups

Ingredients

300 g of clean mango (1 large mango)
300 g mascarpone cheese
170 ml of greek yogurt
1 teaspoon ground ginger
the grated rind and juice of one lime
30 g sugar
6 tablespoons of brown demerara sugar

Method

Peel the mango, cut the slices and then cut into cubes. Whisk the mascarpone with yogurt and sugar, add ginger powder, the grated rind and lime juice and stir to mix well the mixture.

Spread the cubes of mango in the bowl (I used those to muffins) and, with a spatula, put on each the cream, level and store in the refrigerator for 2 hours. Sprinkle each bowl with a tablespoon of demerara sugar and grill for 2 minutes until the sugar has caramelized. Remove from the oven, let cool and place in refrigerator until you are ready to serve.