

Mango coconut dream

Sweet

Serving about 3

Preparation time: about 10 minutes
+ 1 hour resting time

Ingredients:

200 g	low-fat quark (curd cheese)
50 g	Donath® Mango whole fruit, unsweetened
45 g	powdered sugar
45 g	cream cheese
4	mini coconut biscuits



Preparation:

Crumble the biscuits in a freezer bag with a rolling pin and place in 3 small glasses. In a bowl, stir the powdered sugar and low-fat quark with a blender. Add the cream cheese and then whisk until smooth. Slowly fold in the Donath® Mango whole fruit, unsweetened and then pour the mixture into the prepared glasses. Refrigerate for about an hour.

HÜBNER's tip:

To make the sweet look appealing: Spread a thin coating of Donath® Mango whole fruit, unsweetened over the mixture and pour it into small jam jars.

Donath® Mango whole fruit, unsweetened

- a blend of all parts of the fruit that are suitable for consumption
- gentle filling process
- this process ensures that the product contains the fruit's own fibre and all valuable minerals and vitamins
- for direct consumption, but also suitable as a delicious addition to ice cream, cakes, cocktails and more

