

# Mango tiramisu

Sweet

**Serving about 8**

**Preparation time:** about 15 minutes

**Ingredients:**

250 ml	Donath® Mango whole fruit, unsweetened
250 g	mascarpone
200 ml	plain yoghurt
200 ml	cream, whipped
75 g	sugar
about 23	sponge finger biscuits
1	orange (juiced)
1 packet	vanilla sugar
1 shot	marsala (sweet)



**Preparation:**

Juice the orange with a citrus press. Mix the orange juice with the marsala and 1 tablespoon of Donath® Mango whole fruit, unsweetened. Arrange the finger biscuits in a casserole dish that is at least 5 cm high and drizzle with the juice. Spread the rest of the Donath® Mango whole fruit, unsweetened on the drizzled finger biscuits. Mix the mascarpone, yoghurt, sugar and vanilla sugar with a blender and slowly fold in the whipped cream. Spread the mixture on the mango puree. Let the tiramisu infuse in the fridge for at least 3 hours.

## 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

