

Mango Tiramisu



A classic dessert gets a light, fruity, summer makeover.

Ingredients

250 g Black & Gold Cream Cheese, softened

1 cup Black & Gold Thickened Cream

1/2 cup labneh

1 tsp vanilla extract

250 g savoiardi biscuits

1 1/2 cups passionfruit, mango or orange juice

2 mangoes, peeled and cheeks thinly sliced

Method:

1. Line a 20cm springform cake tin or if you don't have one you can use a large serving bowl.
2. Whip the cream cheese, labneh and vanilla until smooth then add the cream and whisk until soft peaks.
3. To assemble, dip each biscuit in the fruit juice, making sure that they are well imbibed and line

the base of the tin or bowl.

4. Pour half the cream mixture on the biscuit base, then arrange the fresh mangoes on top.

Repeat with a second layer of biscuit, cream, finishing with the mango slices on top.

5. Refrigerate for 6 hours or overnight to set.

6. Carefully remove from tin (if using) and serve chilled.