

Simple Mango Mille-feuille



Give your guests a slice of summer with this simple mango mille-feuille. It's a little bit of fancy with a whole lot of flavour.

Ingredients

2 sheets puff pastry, thawed

125 g softened cream cheese at room temperature

300 ml chilled cream

1 large ripe mango, sliced

Method:

1. Preheat oven to 200°C.
2. Cut each slice of pastry into 6 rectangular pieces. Place on an oven tray and bake 12-15 minutes until golden. Cool on a wire rack.
3. Beat cream until smooth. Add cream cheese and beat until thick.
4. Stir in mango pieces and juice.
5. Place 6 pieces of pastry on serving plates. Arrange mango infused cream on the pastry and top

remaining pastry slices.