Mango Mascarpone & Passionfruit Trifle

Serves: 8
Prep Time: 25 mins (plus 4 hr chill)

Ingredients

- 500 g Montefiore Mango Mascarpone
- 300 ml thickened cream, cold
- 300 g plain Madeira cake, cut into 2.5–3 cm cubes
- 2 ripe mangoes, peeled and cut into 2 cm pieces
- Pulp of 5 passionfruit
- 60 ml mango or orange juice
- 1 tbsp fresh lime juice
- Finely grated zest of 1 lime
- 20 g toasted coconut flakes, optional, to finish

Method

STEP 1

Whip the cold cream to soft peaks. In a separate large bowl, stir the Mango Mascarpone briefly to loosen it.

STEP 2

Fold one-third of the whipped cream into the Mango Mascarpone to lighten it, then gently fold through the remaining cream. Stop as soon as combined; overmixing will make the cream heavy.

STEP 3

Combine the mango/orange juice with the lime juice.

STEP 4

Place one-third of the Madeira cake cubes in the base of a 2–2.5 litre glass trifle bowl. Spoon over just enough juice mixture to lightly moisten the cake — do not saturate it.

STEP 5

Add one-third of the fresh mango, a little passionfruit pulp and one-third of the Mango Mascarpone cream.

STEP 6

Repeat twice, finishing with a generous mascarpone layer and reserving attractive mango pieces and passionfruit for the top.

STEP 7

Cover and refrigerate for at least 4 hours so the layers settle and the cake softens.

STEP 8

Immediately before shooting/serving, finish with fresh mango, passionfruit, lime zest and toasted coconut if using.