Mango Mascarpone with Fresh Mango, Lime & Toasted Coconut



Serves: 4
Prep Time: 15 mins
Cook Time: 5 mins

Ingredients

- 250 g Montefiore Mango Mascarpone
- 2 ripe but firm mangoes
- 35 g coconut flakes
- Finely grated zest of 1 lime
- 2 tsp fresh lime juice
- Small pinch flaky sea salt

Method

STEP 1

Toast the coconut flakes in a dry frying pan over medium-low heat for 2–4 minutes, tossing frequently, until lightly golden. Transfer immediately to a plate and cool completely.

STEP 2

Cut the mango cheeks away from the stones. Peel and cut the flesh into clean 2 cm pieces or thick slices.

STEP 3

Toss the mango very gently with 2 tsp lime juice and half the lime zest. Do this shortly before plating so the fruit stays fresh.

STEP 4

Spoon the Mango Mascarpone generously onto a shallow serving plate or individual bowls, leaving natural spoon marks rather than smoothing it flat.

STEP 5

Arrange the fresh mango alongside and partly over the mascarpone.

STEP 6

Finish with toasted coconut, remaining lime zest and a tiny pinch of flaky salt.