

Mango, passionfruit & ginger nut crumb with mascarpone



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Preparation 24 mins | Serves 4

- 2 medium ripe mangoes
- 8 Arnott's ginger nut (or similar) biscuits
- 250g tub mascarpone
- 1 cup thick natural sweetened yoghurt
- 1 tbs icing sugar mixture
- 4 passionfruit, halved and pulp removed

STEP 1 Cut cheeks from the mangoes, peel and cut flesh into 3cm pieces. Set aside. Place biscuits into a plastic bag. Using a rolling pin, roughly crumble biscuits.

STEP 2 Beat mascarpone, yoghurt and icing sugar in a bowl until well combined.

STEP 3 To serve, layer mascarpone mixture, ginger nuts, passionfruit and mangoes in 4 serving glasses and serve.

Good for you... MANGO

A source of dietary fibre that helps prevent constipation and also potassium that helps balance the sodium from salt.

