



Mango and Quark Layered Dessert

⌚ 30—40 Min   

Preparation

- 1 Add the milk and chocolate to a small pan. Melt all the chocolate into the milk over a low heat while stirring constantly. Add the Vanilla sugar and cardamom and allow to cool.
- 2 Meanwhile, peel the mango and remove the stone. Cut and roll up some mango to use as decoration. Use a hand blender to finely purée the rest of the mango. Beat the whipping cream until it forms stiff peaks.
- 3 Stir the curd cheese into the melted chocolate, and then carefully fold in the whipping cream.
- 4 Build alternate layers of the curd cheese mixture and mango purée in glasses. Chill the dessert for one hour until firm.
- 5 Garnish with fresh mango and mint and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

1 piece	Mango, ripe
90 g	White chocolate
8 tbsp.	Milk
250 g	Curd cheese
120 ml	Whipping cream
0.5 tsp.	♦ Cardamom, Ground
1 tbsp.	♦ Bourbon Vanilla Sugar
	A little fresh mint

