

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