

## Mango dessert with passion fruit



### Ingredients for 2 people

- 1 ripe mango (best air freighted mango)
- 2 passion fruits
- 2-3 tbsp quark (cheese) with 40% fat (also works with 20%)
- cane sugar (or icing sugar, if you don't have a mortar)

Peel the mango first and cut through the bottom just below the tip of the stone. This allows the mango to be placed vertically and two nice thick slices, which are necessary for this dessert, can easily be cut along the stone with a sharp, thin knife. The sides can be eaten separately.

Place the two slices on the dessert plate and cut into slices about 0,1-0,2 inches thick, which can then be pressed back slightly one after the other to arrange them nicely diagonally on the plate.

Then make icing sugar from the cane sugar in a mortar and mix with the quark. Sweeten to taste. The mango can be moulded with two spoons before carefully placing a tablespoon of quark mixture on top.

Finally, the sweet and sour, really refreshing passion fruit with its wonderful flavour is added on top of the quark mixture, which then slowly flows over the mango.

The fantastic-looking plates are best served immediately.

Enjoy!