

Mango dessert with filo pastry

Ingredients:

- Crop's frozen mango
- Crop's frozen kiwi puree
- 2,25 dl milk
- 2 egg yolks
- 2,5 spoonspoons granulated sugar
- 1,5 spoonspoons flour
- 1 spoonspoon coconut liqueur
- 4 leaves of filo pastry
- 1 spoonspoon butter
- 4 spoonspoon raspberry coulis
- fresh mint



Preparation:

Defrost the mango and kiwi puree.

Cook the milk in a casserole. Whip up the egg yolks and sugar, add the flour and mix. Bring the cooking milk together with egg mass, put back in the casserole and bind while stirring. Put the casserole aside and cool off. Add the coconut liqueur to the cold cream.

Roll out the filo pastry and cover with 1 spoonspoon of cream. Put the mango in the middle and wrap the filo pastry.

Melt the butter in a pan till you have a golden brown color. Put the mango desserts in the pan and bake every side for 3 minutes.

Place the baked filo desserts on a plate and serve with the kiwi puree and raspberry coulis. For decoration, you can add a mint leave and a little cream.