

Mango fruit cream

Ingredients:

- **450 g Crop's frozen mango**
- 180 g Greek yoghurt
- 120 g mascarpone
- Juice of 1 lime



Preparation:

Slightly defrost the mango (keep still a little frozen).

Keep aside some mango to cover the fruit cream. Take a liquidizer and make a mango puree with the rest of the mango. Add lime juice.

Mix the yoghurt, mascarpone and mango puree.

Divide between 4 presentation cups and top with the remaining mango.

Serve immediately.