



Mango-misu Sundaes

Level: Easy

Prep Time: 5 minutes

Serves: 1

Cooking Time: -

2 classic Italian ladyfingers (see Notes below)

Mango puree (see recipe below)

2 scoops mango gelato or mango ice cream

Fresh raspberries

Diced fresh ripe Rapoza or Haden mango

Mascarpone whipped cream (see recipe below)



Cut ladyfingers in half crosswise. With a fork, dip two ladyfinger halves in mango puree until soaked but not falling apart, about 15 to 20 seconds. Arrange the two halves at the bottom of a tall parfait or sundae glass. Top with one scoop of mango gelato/ice cream. Add a few fresh raspberries and a spoonful of diced mango. Layer with a couple dollops of mascarpone whipped cream. Repeat with another layer of two ladyfinger halves dipped in mango puree, one scoop mango gelato, and a couple dollops mascarpone whipped cream. Sprinkle more fresh raspberries and diced mango on top of mascarpone whipped cream. Serve immediately.

Mango puree:

1 cup diced ripe Rapoza or Haden mango (approx. 1 small mango; skin removed, pit discarded)

$\frac{1}{2}$ cup canned coconut milk

In a food processor, blend mango flesh and coconut milk until smooth. Pour into a bowl, cover and refrigerate until ready to assemble sundaes.

Mascarpone whipped cream:

$1\frac{1}{2}$ cups heavy whipping cream

$\frac{1}{2}$ cup confectioners powdered sugar

1 (8-oz.) container mascarpone (cheese)

$\frac{1}{4}$ cup white granulated sugar

$1\frac{1}{2}$ to 2 Tbsp. brandy

In a deep bowl with a hand mixer on high speed, whip heavy whipping cream and powdered sugar until stiff peaks form. Set aside. In a medium bowl with the same hand mixer on low speed, blend the mascarpone, white granulated sugar, and $1\frac{1}{2}$ Tbsp. brandy. Add the mascarpone mixture to the whipped cream mixture and fold gently to blend. Taste, add $\frac{1}{2}$ Tbsp. more brandy if a stronger flavor is desired. Refrigerate until ready to assemble sundaes.

Notes:

- To add a crunchy texture to the sundaes, I used classic Italian ladyfingers which are harder than the soft, spongy ladyfingers you can buy at your supermarket bakery. I used the Italian brand Vicenzovo which I found at my local Safeway® supermarket. If you prefer the soft ladyfingers, dip in mango puree for a lesser time (only a few seconds) to prevent ladyfingers from falling apart.
- Processing the mango in the food processor eliminates any fibers, so straining isn't necessary when making the mango puree.

