

Foodnity Recipes

Mango Tiramisu Recipe – Light & Creamy

20 min Prep time	**20 min** Total time	**6** Servings
Easy Difficulty	**Italian Fusion** Cuisine	

Ingredients

Mango Puree

- [ ] 2 ripe mangoes, peeled and diced
- [ ] 1 tbsp honey
- [ ] 1 tsp lemon zest

Cream Layer

- [ ] 250 g mascarpone cheese
- [ ] 200 ml heavy cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

Assembly

- [ ] 24 ladyfingers
- [ ] 1/2 cup mango-lemon soaking liquid (mango puree + 2 tbsp water + 1 tsp lemon juice)
- [ ] Powdered sugar for dusting

Instructions

1. Blend the mango pieces with honey and lemon zest until smooth; set aside.
2. Whisk mascarpone, powdered sugar, and vanilla until creamy; in a separate bowl, whip the heavy cream to soft peaks and fold gently into the mascarpone mixture.
3. Mix a few tablespoons of the mango puree with water and lemon juice to create a light soaking liquid.
4. Quickly dip each ladyfinger into the soaking liquid; arrange a layer at the bottom of a dish.
5. Spread half of the mascarpone cream over the soaked biscuits, then drizzle with a spoonful of mango puree.
6. Repeat with another layer of dipped ladyfingers, remaining cream, and the rest of the mango puree; smooth the top.
7. Cover and chill for at least two hours; before serving, dust with powdered sugar and a pinch of lemon zest.

Nutrition per serving

320 kcal	7 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure mangoes are ripe for natural sweetness.
- Do not over-soak the ladyfingers; a quick dip keeps them delicate.
- For extra sparkle, add a drizzle of mango-infused honey just before serving.