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# Mango Tiramisu

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Easy

Ready in **6 hours 20 mins**

Use your summer glut of the sweetest, nicest mangoes for this yummy Italian tiramisu.

## Ingredients

Serves: **10**

250ml orange juice

125ml liqueur

250g sponge cake cut into 'fingers'

3 medium mangoes, sliced

8 tablespoons passion fruit pulp

125ml cream

4 tablespoons icing sugar

500g mascarpone cheese

2 eggs

4 tablespoons caster sugar

50g candied nuts (almonds or peanuts), chopped coarsely

## Preparation method

Prep: **20 mins** | Extra time: **6 hours, marinating**

1. Combine the juice and half the liqueur in a small, shallow bowl.  
Dip half of the biscuits in the juice mixture then place the biscuits

in a single layer over the base of a 2.5L glass serving dish. Top the biscuits with half of the mangoes and passion fruit pulp.

- 2.** Beat the cream and icing sugar in a small bowl with an electric mixer until firm peaks form. Combine the mascarpone and the remaining liqueur in a large bowl, fold in the cream mixture. Beat the eggs and caster sugar in a small bowl until thick and creamy. Gently fold the egg mixture into the mascarpone mixture.
- 3.** Spread half of the cream mixture over the fruit in the dish. Dip the remaining biscuits in the juice mixture and then repeat layers. Cover the dish and refrigerate for at least 6 hours.
- 4.** Sprinkle with candied nuts and dust with extra sifted icing sugar, if desired.

Provided by: Allrecipes

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