

ASTERISK KITCHEN
PRESENTING



CARAMELISED MANGO,
FRESH CHEESECAKE,
MELI-MELO
MERINGUES

—○—
GLUTEN-FREE

ARTISAN CONFECTIONS

Create a Masterpiece: METHOD:

1 mango make sure not too ripe!

1 block of cream cheese 250g

1 Lemon, juice and zest

Australian Honey (3 tablespoons)

1 dollop of double cream

a pinch of cinnamon powder

Begin with cutting up your mango in small cubes, the mango needs to be a little firmer than what we're use to, but the cubes don't have to be perfectly square!

Heat up your honey in a saucepan on low-medium heat. When bubbles start to thicken, add your mango to caramelize gently, don't rush it, just turn the heat down a little and stir often. Prepare your cheesecake by whipping the cream cheese, at room temperature until smooth, add the double cream, lemon juice and some zest.

If you have a piping bag, reserve in the fridge to infuse and settle the cream, otherwise you can use a zip-lock bag and when ready to serve just cut a small angle from the corner of the bag to be used as a piping bag.

By this stage, the mangoes should start becoming translucent on the edges. Remove mango and honey mixture from the heat, add a sprinkle of cinnamon, stir and keep aside in the fridge.

If you have managed to stay away from your entire packet of Meli-Melo Meringues, it is time to open it!

For us we have picked some mini herbs from the kitchen garden (greek and opal basil), and the last of our pineapple sage flowers. You can garnish with anything, but avoid very strong flavour herbs like Rosemary and such. Tiny coriander leaves is a wonderful addition for an interesting contrast... Let your imagination go wild!

Now time to plate up, kids are screaming already...

Dollop some cheesecake onto a plate or large bowl

Place your caramelised mango pieces around it

Scatter about 4 or 5 meringues on the cheesecake

Don't throw away all this lovely reduced honey juice! Drizzle around your plate

VOILA!! *Enjoy!!*

STRICTLY

Gluten-free

PUBLIC PROPERTY

