

Ingredients:

75 g ground almonds
75 g wheat flour, Type 550
10 g cocoa powder
75 g raw cane sugar
¼ tsp sea salt
75 g butter
360 g apple and mango puree (one jar)
300 g VIVANI White Mango Coco Chocolate
175 ml milk
1 packet of gelatine
6 tbsp lemon juice
300 ml cream (and an extra 200 ml for decoration)
1 mango
50 g VIVANI Fine Dark Chocolate

Method:

Preheat the oven to 175 °C (150 °C for a fan oven).

Make a crumble mixture out of the almonds, flour, cocoa powder, sugar, salt and butter. Spread the mixture on to the base of a greased springform tin (26 cm) and press down firmly. Prick several times with a fork and bake in the oven for approximately 15 minutes. Then spread 100g of the mango puree onto the crumble base.

Roughly chop the chocolate and melt in a water bath (don't let it get too hot!). Heat the milk and stir into the melted chocolate a little at a time. Add the rest of the mango puree.

Prepare the gelatin (as per instructions) with the lemon juice and quickly stir in to the chocolate and fruit mixture. Whip the cream until stiff and then carefully fold it in. Pour the mixture onto the crumble base (surrounded by a springform ring) and smooth over. Leave to cool for 2 hours and then decorate with the extra cream, mango chunks and chocolate.

Level: 2