



Grand Mango Tarte Tatin

NIBBLEDISH CONTRIBUTOR

Ingredients

Serving for 2.

1 mango
75 grams of sugar
75 grams of butter
dash of grand marnier
puff pastry

Instructions

Tarte Tatin is a tasteful dish, normally with apples. But this variant with mango is delicious!

Peel and chop the mango (big chunks).

Pre-heat the oven to 200 degrees celcius.

Heat an oven dish on the stove, stir the butter and sugar until it slightly caramalizes, add a dash of Grand Marnier.

Add the mango, leave on low fire for a couple of minutes until most of the mango juice is gone.

Push 5 mm of pastry on top.

Bake in the oven for 30 minutes.
