Grand Mango Tarte Tatin

NIBBLEDISH CONTRIBUTOR

Ingredients

Serving for 2.
1 mango75 grams of sugar75 grams of butterdash of grand marnierpuff pastry

Instructions

Tarte Tatin is a tastefull 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.