

Grilled Mango & Coconut Crumble

2 Servings

INGREDIENTS

2 fresh mangoes
30g brown sugar

30g grated coconut
70g **almond powder**
100g **flour**
80g sugar
40g coconut oil
20ml cold water
1 pinch of sea salt
1 vanilla pod
1 cinnamon stick

ALLERGENS HIGHLIGHTED IN BOLD



METHOD

Start by combining the flour, sugar, almond powder, salt and grated coconut into a large mixing bowl.

Add the melted coconut oil and mix with your fingers, add little by little with some cold water to obtain a crumbly texture.

Spread evenly on a baking tray covered with parchment paper and bake in your preheated oven at 180°C for 20 to 25 minutes, until your crumble has a nice golden color.

Meanwhile, peel the mangoes, cut thick slices and roll in brown sugar. You can also grate some cinnamon into the sugar. Grill the mango fingers on your stove grill for 5 minutes, until it caramelizes.

Serve your desert by assembling the mango and crumble onto a plate and Voilà!