

Mango Tiramisu

Ingredients	Equipment
<ul style="list-style-type: none">• 4 eggs, separated• 3 tbsp caster sugar• 250g mascarpone• 150ml cream, lightly whipped• 100ml fresh orange juice• 2 tbsp Grand Marnier• 1 x 12-pack savoiardi biscuits• 2 mangoes, peeled and cut into thick slivers	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• Juicer• Mixing bowl• Electric mixer• chopping board• serving dishes
<ol style="list-style-type: none">1. Beat egg yolks and sugar together until sugar is dissolved and mixture is creamy. Fold in the mascarpone.2. In a separate bowl, beat egg whites until they form soft peaks, then fold in the whipped cream. Combine the egg-yolk and egg-white mixtures together.3. In a third bowl, combine orange juice and Grand Marnier.4. In a decorative pattern,, arrange soaked savoiardi in a single layer on the bottom of a glass bowl. Add a layer of mango slices, then a layer of mascarpone mix (try to get your layering as even as possible if using a glass bowl as your efforts will be on show).5. Add a second layer of savoiardi and continue layering until the bowl is full. (You should fit in three layers, with the top layer being the mascarpone, depending on the size of your bowl).6. Serve garnished with left-over mango slivers.	