

Pecan Brownie with coconut yoghurt and mango and passion fruit salad



Pecan Brownie in a to-go box – Photo: Erlenbacher Backwaren



Pecan Brownie in a to-go cup – Photo: Erlenbacher Backwaren

Preparation time: approx. 15 minutes

For 4 slices:

- 175 g mango
- 1 passion fruit
- 100 g unsweetened vegan coconut yoghurt
- 4 tbsp desiccated coconut
- 1 organic lime
- 2 tsp agave syrup
- 1 pinch guar gum (cold thickener)
- Toasted coconut chips

Step 1

Cut the mango into small cubes. Add the passion fruit seeds.

Step 2

Mix together the yoghurt and the desiccated coconut.

Step 3

Wash the lime under hot water. Cut a thin layer of peel off, then cut into thin strips. Juice the lime. Mix 3 tablespoons of the lime juice together with the agave syrup and guar gum. Add to the fruit.

Step 4

Spoon a portion of coconut yoghurt on top of each piece of cake. Garnish with the mango salad and coconut chips.

Alternatively, layer the coconut yoghurt and mango salad in 4 to-go cups. Cut each of the 4 brownies into 6 cubes and place them on top of the mango salad. Top with coconut chips and put the lids on.