

## Mango Cake „Tropic Twist“



A delightful Mango Cake meets a fragrant mango and passion fruit salad, beautifully complemented by delicate basil pesto and crunchy pistachios.

- Mango Cake (39000118)

### For the mango and passion fruit salad:

- 1 ripe mango, cut into 5 mm cubes
- passion fruit seeds
- optional: 1 tsp passion fruit syrup or sugar to taste

### For the basil pesto:

- a handful of fresh basil leaves
- 1–2 tbsp blanched almonds (whole)
- 1 tsp sugar or honey
- zest of half an organic lime
- 2–3 tbsp cold-pressed grapeseed oil

### To decorate:

- 1 tsp pistachios, finely chopped 1 fresh basil leaf

## Step 1

Mango and passion fruit salad: Mix the diced mango and passion fruit seeds together in a bowl. Adjust to the desired sweetness by adding passion fruit syrup or sugar. Set aside to marinate for a while. Spoon the fruit into the middle or the side of the plate.



## Step 2

Mango and passion fruit salad: Mix the diced mango and passion fruit seeds together in a bowl. Adjust to the desired sweetness by adding passion fruit syrup or sugar. Set aside to marinate for a while. Spoon the fruit into the middle or the side of the plate.



## Step 3

To make the basil pesto, put the basil, almonds, sugar/honey, lime zest and grapeseed oil into a blender and blend until smooth. Spoon drops of pesto onto the plate – as well as over the cake, if you wish.



## Step 4

Sprinkle with chopped pistachios and add a touch of green with a fresh basil leaf.

