

Mango Melba Mousse Cake Parfait

Servings: 1

INGREDIENTS

- 1/2 c Monarch® sugar
- 1 c water
- 1 ea Cross Valley Farms® lemongrass, divide into 4 pieces
- 1 T Monarch melba sauce
- 1 ea Chef's Line™ mango mousse cake
- 2 ea Monarch mango halves
- 2 c crème fraiche
- 1 ea Cross Valley Farms lemon
- 1 t Cross Valley Farms mint, chiffonade
- 2 ea raspberries

PREPARATION

In a saucepot, combine sugar, water and lemongrass. Heat until boil. Lower temperature and cook for 10 more minutes to syrupy consistency. Let cool completely. Remove lemongrass remnants. Add melba sauce to syrup and set aside. Cut the mousse cake and mango halves into 1/2-in cubes. In a parfait glass, start with a base layer of cubed mousse cake. Add a layer of melba syrup followed with a layer of diced mango and a layer of crème fraiche. Repeat above steps one more time to duplicate syrup-mango-crème fraiche layers. Garnish with lemon rind, mint and fresh raspberries.

