

Mango Melba Trifle

Servings: 4

INGREDIENTS

- 14 oz Chef's Line™ vanilla crème
- 1 qt heavy cream whipped with sugar and vanilla
- 2 ea Chef's Line mango mousse cakes
- 1 c melba sauce
- 2 ea mango halves ripe, peeled and diced
zest of 1 lime

PREPARATION

Fold vanilla crème into whipped cream and re-serve. Cut the cake into 12 wedges and place one wedge in the base of the glass. Add melba sauce and follow with a mango layer and a layer of vanilla crème-whipped cream mixture. Repeat to finish with two layers of each ingredient, finishing with cream mixture. Decorate with the rind of lime, a raspberry and sprig of mint.

