

“Give me  
a Mandy  
Mum!”



# AUSSIE MANDIMISU

**SERVES 4**

## INGREDIENTS

½ to 1 cup of Aussie Mandarin juice

3 Aussie Mandarin segments seeded and chopped

250g packet sponge finger biscuits

¾ cup cream

2 tbsp caster sugar

2 egg yolks

250g mascarpone

Grated chocolate

## METHOD

**Cream preparation** - Using an electric beater, whip the cream with 1 tbsp of caster sugar until thick.

In a separate bowl and with clean beaters, whip the egg yolks with remaining caster sugar.

Combine mascarpone and whipped cream together and mix for 1 minute.

**Sponge preparation** - Soak biscuits in the Aussie Mandarin juice quickly so they don't break apart.

**Layer preparation** - Layer biscuits, 3 chopped Aussie Mandarins and mascarpone mixture into serving glasses until full, finishing with cream.

Refrigerate for at least 3 hours.

## PLATING

Serve in glasses with grated chocolate on top.



**Aussie Mandarins**