

## Mango Fool

Courtesy of FoodAndWine.com

- 1 cup pureed mango (fresh or frozen)
- ½ cup whole milk yogurt (Plain or vanilla)
- ¾ cup heavy cream
- 2 TBSP sugar
- Kosher salt

In a medium bowl, whisk together ¾ cup of the pureed mango and yogurt.

In a separate bowl, whisk together the cream with the sugar and salt until it just holds stiff peaks (may want to use a mixer with whisk attachment).

Fold the whipped cream into the mango/yogurt mixture.

Divide the fool between 4 (4 to 5 ounce) glasses and chill for about an hour or until stiff.

Divide the reserved 4 TBSP of mango puree between the glasses and serve.

## Ice Cream Bonbons

Courtesy of FoodAndWine.com

- 10 oz extra-dark chocolate, finely chopped
- 2 oz good quality white chocolate from a bar, finely chopped
- 1 cup finely crushed chocolate wafer cookies
- 1 pint of your favorite ice cream (recommend chocolate, strawberry, vanilla, caramel or coffee)
- Flaky sea salt for sprinkling

In a medium heat proof bowl set over a pot of simmering water, melt the dark and white chocolate together, mixing well. Scrape into a smaller bowl and let cool slightly.

Put the crushed cookies on a small plate.

Line 2 baking sheets with wax paper and place one of them in the freezer.

Fill a cup with ice water big enough to dunk the ice cream scoop into.

Working quickly, scoop a 1 TBSP size scoop of ice cream, packing it tightly. Transfer it to the melted chocolate. Use a skewer, poke the rounded top of the ice cream and coat the ball in the chocolate. Lift the bonbon, allowing the excess chocolate to drip back into the bowl. Dip the bottom of the bonbon into the cookie crumbs and set on the baking sheet.

Sprinkle salt on the top. Let stand for 10 seconds, then transfer the bonbon to the baking sheet in the freezer and remove the skewer. Repeat to form the remaining bonbons; dip the ice cream scoop in the ice water between scoops.

Freeze the bonbons until firm, about 30 minutes and serve.

## Lemony Layered Cheesecake

Courtesy of FoodAndWine.com

- 1 ½ cups mascarpone cheese
- 1 cup heavy cream
- 1 cup prepared lemon curd
- Kosher salt
- About 20 whole graham crackers
- Blueberries for garnish

Line a 9x5 inch loaf pan with plastic wrap, allowing 4 inches of overhang.

In a large bowl, using an electric mixer, beat the mascarpone with the heavy cream at medium speed until smooth and just firm; do not overbeat.

Fold in the lemon curd and a pinch of salt.

Spread a ¼ inch thick layer of the lemon cream on the bottom of the pan. Arrange a single layer of graham crackers on top, breaking them to fit.

Repeat the layering with the remaining lemon cream and crackers, finishing with a final layer of cream.

Cover the cake with plastic wrap and refrigerate for 8 hours or overnight.

Uncover and invert the cheesecake onto a platter. Remove the plastic wrap. Serve with blueberries.

This dessert will keep up to three days in the refrigerator.