



Fil d'OR



MANGO FONDANT
GLUTEN FREE

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FONDANT

- 160gr butter
- 140gr brown sugar
- 50gr cornstarch
- 140gr almond powder
- 70gr Fil DOR mango puree
- 4 eggs
- Fleur de sel (salt from Guerande)

Start by mixing the butter with the brown sugar.

Then add the almond powder, salt and eggs one by one.

Add the cornstarch with the mango puree

Cover your mold with butter and brown sugar before pouring in the mixture. (26cmx10cm)

Cook the tart for 35mn at 180C degrees.

Finish by adding few layers of Fil DOR mango chunks on top



