



Fil d'OR



**MANGO FONDANT**

**GLUTEN FREE**

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## **FONDANT**

- 160g butter
- 140g brown sugar
- 50g cornstarch
- 140g almond powder
- 70g Fil d'OR Mango Puree
- 50g Fil d'OR Mango Filling
- 10g almond chunks
- 4 eggs
- Sea salt



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 Fil d'OR Mango Puree.

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

Cook the tart for 35mn at 180°C.

Finish by adding few layers of Fil d'OR Mango Filling & almond chunks on top.

