

Grilled Mango & Ricotta With English Muffins

Ingredients

- 1 cup (200g) La Casa Del Formaggio Reduced Fat Ricotta
- $\frac{3}{4}$ cup (210g) low fat tropical yoghurt
- 2 small mangoes (600g)
- 2 white English muffins
- 2 tablespoons passionfruit pulp

Directions

1. Whisk cheese and yoghurt together in medium bowl until mixture is smooth.
2. Slice cheeks from mangoes, remove skin and cut each cheek in half. Cook mango on heated, oiled grill plate or barbecue until browned both sides.
3. Just before serving, split muffins, toast both sides. Place half a muffin on each serving plate, top with cheese mixture and mango, drizzle with passionfruit pulp.

Serves 4.