

Grilled mango with Ponzu syrup, ice cream and coconut flakes

Total time **30 mins** 30 mins preparation time

INGREDIENTS

4 portion(s)

2 ripe mangos

Ponzu syrup:

3 tbsp honey

2 tbsp Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

75 g sweet chilli sauce

For serving:

4 scoops vanilla ice cream

1 handful coconut flakes

PREPARATION

Step 1

Cook honey, Kikkoman Ponzu Citrus Seasoned Soy Sauce and sweet chilli sauce in a small pot, until it has thickened to a syrup.

Step 2

Peel the mangos, and cut away the stones. Brush the cutting side of the mango pieces with ponzu syrup. Place the mango pieces on a grill with the cutting side facing down, and cook until the syrup caramelizes.

Step 3

Serve grilled mango in deep plates with ice cream. Top with the remaining Ponzu syrup and coconut flakes.