

Tropical Mango Trifles

with Coconut Caramel & Passionfruit Lemon Cream

Grab your Meal Kit
with this symbol



Coconut Milk



Tinned Mango



Brioche Slices



Longlife Cream



Passionfruit Lemon
Sauce



Mint

1 Hands-on: **20 mins**
Ready in: **20 mins**
(plus **6 hours** or
overnight to set)

With luscious layers of coconut caramel, passionfruit lemon cream and juicy mango, these make-ahead trifles are truly delicious!

Pantry items

Brown Sugar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Electric beaters or a metal whisk

Ingredients

	4 People
coconut milk	1 tin (165ml)
brown sugar*	100g
butter*	50g
tinned mango	1 medium tin
brioche slices	1 packet
longlife cream	1 bottle (250ml)
passionfruit lemon sauce	1 medium packet
mint	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3500kJ (836Cal)	1060kJ (253Cal)
Protein (g)	8.6g	2.6g
Fat, total (g)	53.4g	16.2g
- saturated (g)	34.2g	10.4g
Carbohydrate (g)	77.9g	23.6g
- sugars (g)	56.0g	17.0g
Sodium (mg)	335mg	102mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Make the coconut caramel

In a medium saucepan, add **coconut milk**, the **brown sugar** and the **butter** and cook over a medium-high heat, whisking until well combined and turned to caramel, **5-8 minutes**. Set aside until thickened.

TIP: The caramel will thicken as it rests!

3



Assemble the trifles

In four serving glasses or jars, layer with some of the **chopped brioche**, **coconut caramel**, **mango** and **passionfruit lemon cream**. Repeat the layers with the remaining ingredients, making sure you finish with the cream. Cover and refrigerate for **6 hours** or overnight.

TIP: You might have some brioche leftover!

2



Get prepped

While the caramel is thickening, drain and roughly chop the **tinned mango**. Roughly chop the **brioche slices**. Place the **longlife cream** in a large bowl and whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**. Using a spoon, gently fold in the **passionfruit lemon sauce** until combined.

TIP: If you don't have electric beaters, use a metal whisk!

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted!

4



Serve up

When the trifles have set and you are ready to serve, thinly slice the **mint**. Sprinkle mint over trifles to serve.

Enjoy!