KIKKOMAN

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.