

# 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.