

CHOPPED JUST DESSERTS ENTRY BY HEIDI HEIMGARTNER

Mango-Ginger Crumble

topped with wasabi white choc whipped cream

Preheat oven to 375 degrees

Whipping Cream

1 c heavy cream

1/2 c gourmet white hot choc mix (Zingiber)

Combine white hot choc mix and cream in small saucepan over med heat. Whisk until smooth.

Remove from heat and let cream steep for 10 mins.

Strain mixture: put 1 layer of cheesecloth nestled in regular wire strainer over medium-sized bowl.

Place bowl with steeped cream in fridge until well-chilled.

Mango-Ginger Layer

8 oz gourmet ginger ale (such as Blenheim)

1/2 c white sugar

2-12 oz cans mango slices, drained of syrup OR 3 fresh mangos, chopped into large chunks (approx 2 1/2 c fruit)

1 lime

Heat ginger ale and sugar in small saucepan over medium heat until reduced by 1/2, about 10-15 mins, moving constantly with whisk (or until coating back of spoon). Remove ginger syrup from heat.

Place drained or fresh mango chunks in bottom of 8 x 8 casserole. Zest 1/2 lime over fruit, then the juice from the half-lime, as well.

Pour the ginger syrup over mango/lime mixture.

Crumble Topping

1 5.5 oz container sesame lavasch crackers

1/3 c brown sugar

1/3 c AP flour

8 T melted butter

Pulse the crackers, brown sugar and flour until broken up into 1/2-in pieces.

Add melted butter and pulse until mixture incorporates and begins to crumble.

Evenly top the mango-lime-ginger fruit mixture with the lavasch crumble.

Bake dessert for 20-25 mins in 375-degree oven, until golden brown and bubbly.

Just before serving, whip the chilled cream with a hand-held mixer until medium peaks form.

Plate warm fruit crumble and top with the flavored whipped cream.

Garnish with fresh-sliced lime twist, if desired.

--Psst! I had so much fun doing this I actually made 2 desserts and let my friends and family judge, including my 3 and 5 yr old sons. They liked both, but this crumble was the clear winner in our house. The other entry was a lime-white choc cheesecake with lavasch shortbread bottom and ginger-sour cream topping. Thanks for the excuse to experiment in my kitchen!