

Entertaining Ideas

Mangos Add Sweet Sparkle To A Memorable Brunch

(NAPSA)—After years of love and care, show mom that her efforts are appreciated by preparing a unique brunch, featuring Mango Almond Crepes topped with an exotic mango sauce.

Available year-round, mangos bring the sweet taste of the tropics to any dish, anytime of the year. Not only do they work with any occasion or mealtime, but mangos also provide important nutrients, such as vitamins A and C.

With delicious varieties available and in good supply for springtime occasions, there's no better time to make a mango-inspired meal that will not soon be forgotten. For more delicious recipes and easy instructions on how to select and cut a mango, go to www.mango.org.

Mango Almond Crepes

Prep time: 15 minutes

Cook time: 15 minutes total

Mango Sauce:

- 2 tablespoons butter
- ½ cup brown sugar
- ½ teaspoon almond extract
- 2 tablespoons heavy cream
- 2 medium mangos, peeled, pitted and sliced

Crepes:

- 1½ cups low-fat ricotta cheese
- 3 tablespoons honey
- ¼ teaspoon cinnamon
- 8 prepared crepes
- 2 tablespoons butter



Marvelous mango crepes can help make brunch special.

Mango Sauce: Melt butter in a medium saucepan. Add brown sugar and almond extract; cook and stir until dissolved. Cook over low heat for 5 minutes, then remove from heat. Stir in cream and cook for 1 minute more; stir in mango and set aside.

Crepes: Stir together ricotta cheese, honey and cinnamon in a medium bowl. Spread about 2 heaping tablespoons onto half of each crepe. Fold in half, then in half again in the other direction. Melt butter in a large skillet. Add crepes and cook over medium heat for a few minutes on each side to lightly brown and warm. Transfer to serving plates and top with mango sauce. Makes 4 to 6 servings.

While exotic in appeal, the mango is available anytime of year. Following are tips from the National Mango Board to get the most out of the mango experience:

- Color isn't the best indicator of ripeness. To determine if a mango is ripe, squeeze gently. A ripe mango will give slightly but not be too soft.
- To ripen firm mangos, store at room temperature. They will continue to ripen, becoming sweeter and softer over several days.
- Once ripe, store mangos in the refrigerator for up to five days.

