

# *Everyday Healthy! Everyday Delicious!*

From the Kitchen of Janice Feuer Haugen

## **Strawberry Mango Verrine with Coconut Cream**

Before whipping the most luxurious Whipped Coconut Cream, place a can of full fat coconut milk either in the freezer for 20 minutes or in the refrigerator overnight.

Bright green [Matcha Almond Shortbread](#) cookies bring color and crunch to Strawberry Mango Verrine. For easy entertaining, you can prepare the individual parts in advance. Though, to keep the cookie crumbs crunchy, assemble the Strawberry Mango Verrine just before serving.

Vegan, dairy and gluten-free.

Makes 4 or more verrines, depending on glass size

Active Time 30 minutes

Total Time 30 minutes, or more if you include baking the cookies

¾ pound fresh strawberries

1 ¼ large, ripe mangoes (1 pound each or the equivalent)

1 can full fat coconut milk

1 tablespoon pure maple syrup

½ teaspoon pure vanilla extract

5 Matcha Almond Shortbread cookies, crumbled

1. Rinse and drain the strawberries. Set aside enough whole strawberries with stems for garnishing each verrine. Thinly slice the remaining strawberries. Separate the middle slices from the end slices.
2. Peel the mangoes. Dice a fourth of one of the large (1 pound) mangoes. Set the diced mango in a small bowl. Purée the flesh of the other large mango. You'll need 2 cups of mango purée. Taste. If you prefer it sweeter, stir in a little organic sugar or honey. If you prefer the flavor brighter, add a squeeze of fresh lime or lemon. Set aside.
3. *Whipped Coconut Cream* Separate the cold coconut cream from any liquid in the can. Store the liquid in the refrigerator for another use. Place the coconut cream in a medium bowl along with the maple syrup and vanilla. Use a mixer to whip the coconut cream until it forms peaks, about 3 minutes.
4. *Assemble the verrines.*
  - Place 3 tablespoons mango purée in the bottom of each glass.
  - Top with 1 ½ tablespoons of whipped coconut cream.
  - Sprinkle crumbled cookies around the top edge of the coconut cream.
  - Stand up 5 of the largest middle slices of fresh strawberries around the glass.
  - Halve the remaining sliced strawberries. Toss them with the diced mango. Fill the center of each glass with this fruit.
  - Place a spoonful of whipped coconut cream on top of the fruit.
  - Drizzle the remaining mango purée across the coconut cream.
  - Sprinkle crumbled cookies around the outer edge of the glass.
  - Garnish with a whole strawberry and serve.