



## XANGOS DESSERT SUSHI



Flaky, crisp and creamy. Our XANGOS, cut in bite size rolls are the “sushi” for this fun and visually stunning dessert recipe, topped with grapefruit pearls, raspberry puree and lime zest.

### Ingredients

XANGOS®

grapefruit pearls

lime zest

orange infused sugar

raspberry puree

### Directions

#### step 1

Fry thawed XANGOS until golden brown (about 4 minutes).

#### step 2

Allow at least 30 seconds to cool, then coat in orange infused sugar.

#### step 3

Cut XANGOS into bite size pieces and place on plate.

#### step 4

Top with grapefruit pearls, drizzle with raspberry puree and lime zest.