



## XANGO DESSERT SUSHI



Flaky, crisp and creamy. Our Xango's, 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

Xango®  
grapefruit pearls  
lime zest  
raspberry puree

### Directions

#### step 1

Fry thawed Xango's until golden brown (about 4 minutes).

#### step 2

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

#### step 3

Cut Xango into bite size pieces and place on plate.

#### step 4

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