

Coconut Balsamic & Fresh Mango-Lime Curd



Prep Time: 20 minutes

Cook Time: 10 minutes

Yield: Approximately 1-1¼ cup

Ingredients

- 1½ very ripe, fresh mango, cut roughly into half-inch cubes
- 1½ tbsp. granulated sugar
- 5 tsp. [Gustare Coconut Balsamic Vinegar](#)
- Juice of 1 lime, divided
- Zest of ½ a lime

Directions

1. Cook mango cubes, sugar, 1 tsp. balsamic, and juice of ½ lime over medium high heat, stirring occasionally, until very soft, approximately 10 minutes.
2. Transfer cooked mango to blender, add remaining balsamic and lime juice and puree entire mixture until smooth.
3. Strain through fine mesh strainer. Curd will be very thick. Press through strainer with ladle if needed.
4. Fold in zest. Chill. Enjoy as a sauce with our [Blood Orange Espresso Churros!](#)