



MANGO KULFI

Prep: 30mins + overnight freezing – Serves 8

2 ripe mango
1 tin mango (230g drained)
4 cardamom pods
250ml cream
1 tin sweetened condensed milk (305g)
1 lime

Peel one mango, cut the flesh off the stone and put into a food processor.

Drain the tinned mango add the flesh to the food processor. Blitz the mango into a smooth purée.

Bash the cardamom pods in a pestle and mortar and take out the seeds. Discard the shells and finely crush the seeds in the pestle and mortar.

Add the condensed milk and the cardamom to the mango in the food processor and mix. In a large bowl, whisk the cream until stiff. Fold in the mango purée until you get a smooth mixture.

Pour the kulfi mix into a large container or into 8 serving bowls, cover and freeze overnight. Take the kulfi out of the freezer at least 10 minutes before ready to serve, as it will need to soften a bit.

Meanwhile, peel the second mango, cut the flesh off the stone and cut into cubes. Put into a bowl, squeeze some lime juice over the mango and toss to cover all the fruit.

Serve the kulfi topped with fresh mango.