



# Mango

Made without an ice cream maker, all you need are mangoes, condensed milk and cream to make this homemade Mango Ice Cream recipe that is creamy and scoopable,

## Recipes

- 2 large mangoes , ripe and juicy - to make 2 cups puree (Note 1)
- ☐ 395 g / 14 oz sweetened condensed milk (1 can)
- ☐ 2 cups thickened cream / heavy cream / whipping cream , cold
- ☐ 1/8 tsp yellow liquid food colouring

## Steps:

1. Dice the flesh of the mango then puree into a non stick skillet over medium low heat. Cook, stirring constantly, for 8 - 10 minutes or until it reduces by half.
2. Combine cooled mango and condensed milk in a bowl. Add food colouring if using. Whisk until combined.
3. Then pour the mango mixture into the cream. Fold through (see video) rather than mixing vigorously like you would cake batter, until lump free. This will take a few minutes.
4. Remove parchment paper. Stand for 5 minutes to soften slightly, then scoop and serve!