

Sun Gold Mango Cubes

Ingredients :

Fresh Milk	500ml
Sugar	200g
Sun Gold Mango	300g
Gelatin	50g
Cream cheese	1kg
Cream	500g

For the garnish

Mango chopped into pieces	2 nos
Sugar	100g
Cloves	2
Cardamom	3
Orange pieces	4
Water	1 glass

Method :

Boil and cool the fresh milk , sugar Sun Gold mango powder and gelatin in a pan.

Beat the Cream cheese in a separate bowl. Mix this into the milk mixture.

Transfer the mixture into a suitable bowl and let it set in the refrigerator. When set spread the Mango mix over and serve. (See below for preparation)

To make the garnish :

Boil the sugar ,cardamom , cloves and oranges in water. Add the chopped pieces of mango to this and let it boil , drain out the mango cubes later.

