



Mango Ice Cream

NIBBLEDISH CONTRIBUTOR

Ingredients

1½ cups ripe alphonso mangoes, around 2, peeled and chopped
2 to 3 tablespoons sugar
½ can sweetened condensed milk, 200 gms
2 cups full fat milk
1 teaspoon lemon juice

Instructions

Blend the mangoes with the sugar into a purée in a liquidiser.

Combine the condensed milk, milk, puréed mangoes, lemon juice and mix well.

Pour the mixture in a shallow freezer proof plastic container. Cover and freeze till slushy, for about 2 hours.

Pour the mixture into a deep vessel and blend using a hand mixer, or you can even use a whisk, but that's going to take a lot of your time. Blend till it is smooth and creamy.

Transfer the blended mixture back to the plastic shallow container. Cover and freeze again till slushy and follow this step one more time and you're done.

Cover and freeze till it is firm. Shift it into the refrigerator 45 minutes before you serve. Scoop and serve.

Tips

The lemon juice is added to enhance the flavour of the mangoes. If you find that the

mangoes you're using are a little sharp,
Do not add the lemon juice.