



chill mango gheer

NIBBLEDISH CONTRIBUTOR

Ingredients

cut mango fruit without skin (7 pieces to make 1 glass)
jaggery srup (5 table spoon)
coconut milk (30 ml)
cardoman powder (to Taste)
nut mug powder (to Taste)

Instructions

grind the cut mango to paste
add all the mentioned ingredients and mix it with the mango paste and keep it in the fridge for 1 hour.
After 1 hr the chliied mango gheer is ready to serve.
enjoy it with ur family during all seasons.