

# Mango Ice Cream ( Ice Creams and Frozen Desserts )

by Tarla Dalal



## Ingredients

- 1 1/2 cups ripe alphonso **mangoes** , peeled and chopped
- 2 to 3 tbsp **sugar**
- 1/2 can **condensed milk**
- 2 cups **milk**
- 1 tsp **lemon juice**

## Method

1. Blend the mangoes with the sugar into a purée in a liquidiser.
2. Combine the condensed milk, milk, puréed mangoes, lemon juice and mix well.
3. Pour the mixture in a shallow container. Cover and freeze till slushy.
4. Divide the mixture into 2 batches and blend each batch till it is smooth and creamy.
5. Transfer both the batches into the shallow container. Cover and freeze till it is firm. Scoop and serve.

## Tips

1. 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,
2. Do not add the lemon juice.

