



MANGO CREAM



This is a beautiful and colourful dessert that is also delicious, easy and very quick to make. There are many juicy varieties of mango on the market, but avoid using the fibrous, stringy sort, such as Tommy Atkins.

2 large ripe mangoes

2 Tbsp freshly squeezed lemon juice
(or more, to taste, if the mangoes are very sweet)

2 tsp icing sugar, or to taste
1 cup thick cream

1 small punnet raspberries for topping
wafer cigars for serving (optional)

1. Peel and cut the mangoes around the pip, reserving half a mango for the topping. Chop and put the rest of the mango in a blender with the lemon juice and blitz until smooth. Blend in the sugar, as desired. Add the cream and blend for 1 minute, then pour into a serving dish or individual glasses.
2. Dice the reserved mango and arrange on the mango cream. Top with a few raspberries and chill until ready to serve. Serve with wafer cigars, if using.