

Mango Sorbet

SERVES 8 **COOKING TIME** 10 minutes, plus 4–6 hours refrigeration

4 ripe mangoes, peeled, pit removed,
and cut into small cubes

½ cup coconut milk

3 Tbsp honey, plus more as needed

2 Tbsp lime or lemon juice

½ tsp ground cinnamon

Fresh mint leaves, to decorate
(optional)

1. Freeze the mango cubes for 4–5 hours.
2. Add the frozen mango cubes, coconut milk, honey, lime or lemon juice and cinnamon to a blender or food processor. Blend until the mixture is smooth and creamy. Taste and adjust the sweetness if needed by adding more honey.
3. Pour the mixture into a shallow, freezer-safe dish. Cover with cling wrap and place it in the freezer for 1 hour. If you prefer your sorbet soft, you can skip this step and serve it as is.
4. Thaw the sorbet for 10 minutes, then use an ice-cream scoop to scoop the sorbet into cups or bowls. Decorate with mint leaves and serve immediately.

Notes and Tips

Warm the ice-cream scoop in hot water to make it easier to scoop the sorbet.

