



MANGO PUDDING

SERVES: 6 - PREP: 5 MINUTES, PLUS MINIMUM 4 HOURS' CHILLING TIME

INGREDIENTS

75G CASTER SUGAR - 1 HEAPED TBSP GELATINE POWDER - 1 TSP VANILLA EXTRACT - 350ML EVAPORATED MILK, PLUS EXTRA TO SERVE - 350ML TINNED MANGO PURÉE, PLUS EXTRA TO SERVE - FRESHLY CUT MANGO CHUNKS, TO SERVE

INSTRUCTIONS



1. POUR 150 ML (5 FL OZ/SCANT $\frac{2}{3}$ CUP) BOILING WATER INTO A LARGE, 1-LITRE (34 FL OZ/4 CUP) MEASURING JUG, ADD THE SUGAR AND THE GELATINE POWDER, AND STIR TO DISSOLVE.
2. ADD THE VANILLA EXTRACT, EVAPORATED MILK AND MANGO PURÉE, AND PULSE WITH A HANDHELD BLENDER UNTIL EVERYTHING IS SUPER SMOOTH.
3. POUR THE MIXTURE THROUGH A SIEVE INTO A CLEAN BOWL OR JUG TO REMOVE ANY BITS, THEN DIVIDE AMONG SIX GLASSES OR RAMEKINS.
4. COVER WITH CLING FILM (PLASTIC WRAP) AND LEAVE IN THE FRIDGE FOR AT LEAST 4 HOURS OR OVERNIGHT.
5. ONCE YOU ARE READY TO SERVE, ADD A LAYER OF EVAPORATED MILK AND DRIZZLE OVER SOME MANGO PURÉE. ADD MANGO CHUNKS TO SERVE.