

MANGO KULFI

(Bertha D'Cunha)

Ingredients

- 1 can sweetened milk (14 ozs)
- 1 pt fat free/ skimmed milk (16 ozs)
- 2 tbsp mango puree

Method:

- ❖ Bring the milk to boil in a pan and let it simmer for 15 minutes on low heat
- ❖ Add the condensed milk and stir on low heat for around 5 minutes
- ❖ Take the pan off the cooker and let it cool slightly before adding mango puree
- ❖ Strain through a sieve and pour into kulfi moulds/cups
- ❖ Once cooled cover the container with a lid or use foil to cover and place in the freezer for at least 12 hours.

