

MANGO SOUFFLE

(Germina Dias)

Ingredients:

2 packets (85 grams) orange Jell-O
1 litre tub light cool whip
1 tin Alphonso Mango Pulp

Method:

- ❖ Dissolve Jell-O packets with one cup of hot water. Cool Jell-O mix to room temperature.
- ❖ In a large bowl, mix cool whip, Jell-O and mango pulp with electric hand whisk or a food processor till well blended. Leave to set in fridge. Garnish with fresh mango slices.