



With the backdrop of memories from my rather adventurous time in primary school, I decided to make a green mango posset, using a fruit unique glorious to Kenya.

Ingredients

1 cup of double cream
3 tablespoons of granulated sugar

4 tablespoons of blended green
mango pulp
Lemon slices for garnish.

Method

Peel your mango and put it in a blender. Blitz it until it becomes pulpy. Set aside.
Put the cream in a sufuria, together with the icing sugar and bring to a boil while stirring
on low heat. Stir continuously. This will take about 2-3 minutes.

Remove from the heat once it has boiled and set aside.

Pour in the blended mango pulp and mix it in until evenly distributed. Allow this to cool
slightly then pour into your glasses and proceed to freeze them. It will take 2-4 hours for
it to set depending on your quantities.

After is has set, remove from the freezer and garnish with your lemon slices and serve.



SERVE WITH: on its own as a perfect finish to a superb meal

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/green-mango-posset/>