As the Nairobi heat gets even more sweltering, nothing would be more refreshing than this cool mango mint salad with homemade passion fruit syrup.
**Ingredients**

- 1 large ripe mango, diced
- A handful of mint leaves, finely chopped
- Palm sized pineapple, sliced
- 5 passion fruits
- 3 tablespoons of sugar
- 3/4 cup of water

**Method**

In a sufuria, add your water, sugar and passion fruit pulp. Mix this and allow it to cook down for 10-15 minutes until it thickens. Set aside and allow to cool down to room temperature.

Chop up your mango, pineapple and mint and add these to your bowl. Toss these all together. Remember to dice your fruit in small meat cubes so that you can have a taste of everything in one bite.

Drizzle your passion fruit syrup over this after it has cooled down, lightly mix then serve.

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**SERVE WITH:** on its own, preferably after an amazing #KK inspired meal 😊

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This recipe was brought to you by Kaluhi’s Kitchen from: [http://www.kaluhiskitchen.com/mango-mint-salad-with-passion-fruit-salad/](http://www.kaluhiskitchen.com/mango-mint-salad-with-passion-fruit-salad/)