



The easiest desserts are often the most delicious to have and this mango custard will knock your socks off~!!!!



Ingredients

For the custard

400g of whipped cream

2 mango cheeks, pureed

1/2 cup of icing sugar

For the filling

A handful of ground nuts

A handful of raisins

A handful of dried pawpaw

1 Pomegranate

To garnish

Fresh strawberries

Green Apple

Method

Pour your whipped cream into a bowl together with the icing sugar and vanilla then proceed to whip until stiff peaks form.

Fold in the mango puree and once combined, we proceed to assemble.

Add the fluffy whipped mango into a bowl, followed by some nuts, raisins, dried pawpaw and pomegranate. Add more of the fluffy fruity whipped cream then garnish with your apples and strawberries.



SERVE WITH: on it's own

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/dried-pawpaw-ground-nut-mango-custard/>

Video: <https://youtu.be/ycNQhu6JBRw>

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