

# MANGO-GINGER ICE CREAM



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**Preparation :** 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

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**Ingredients :** 4-6

- 400 frozen mango, cut into 1 cm cubes - 125 g plain yoghurt - 50 ml coconut milk - 75 g caster sugar - 1 tsp grated root ginger

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1. Chill the metal bowl and put all the ingredients into it. Run the FROZEN DESSERT programme. If necessary, scrape down the wall of the bowl.

2. Form quenelles of ice cream using 2 spoons and serve immediately. Or, to scoop the ice cream, place in the freezer for a few minutes. Do not refreeze.

**Chef's tip :**

To chill the bowl, place a few ice cubes in it and run the CRUSH programme; empty and dry thoroughly. For a lighter sorbet, after running the FROZEN DESSERT programme, fit the whisk and run the EXPERT programme for 30 seconds/speed 6.

Cook Expert ■

