

INSTANT MANGO ICE CREAM



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

Ingredients : 4

- 300 g frozen mangoes - 1 creamy yoghurt - 1 slice gingerbread

1. Allow the mangoes to defrost just enough to cut the pieces in two (widthwise).
2. Put the gingerbread in the main bowl with the metal blade and blend for 30 seconds.
3. Add the yoghurt and mango. Blend for 30 seconds. Scrape the mixture off the bowl walls with the spatula. Blend for a further 30 seconds.
4. Eat immediately.

Chef's tip :

For an even more luscious version, replace the yoghurt with 2 scoops of vanilla ice cream. You can also replace the gingerbread with speculoos biscuits. Ring the changes by using frozen strawberries, peaches, melon, etc.

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