

'Mango Mexicana' mango frozen yoghurt with lime and coriander

Takes 3 hours, serves 4 and uses a baking sheet

INGREDIENTS

80g yoghurt
240g mango flesh (approx 1 mango)
1/4 teaspoon ground cumin
1/8 teaspoon mild chilli powder
1 lime, zest only
1/2 lime, juice only
8g coriander, leaves and stalks
A pinch of salt

DIRECTIONS

Chop the mango into 1cm lumps and spread out on a baking sheet lined with greaseproof paper. Place in the freezer until frozen solid (2-3 hours).

Prepare your mint leaves, then place them in a blender and add the yoghurt and frozen mango. Blend until smooth and combined.

Either serve immediately as a soft-scoop style frozen yoghurt, or place in a freezer proof container and freeze. As this freezes into a very hard solid, make sure you take it out of the freezer 15 minutes before you want to eat it to allow it to thaw and soften slightly.

