



THE J.M. SMUCKER Co

Mango Pudding

Prep Time Cook Time Serves Difficulty

15 mins 5 mins 4 N/A

Ingredients

- 2 ripe mangoes (diced)
- 1 can (354 mL) Carnation® Evaporated Milk

Evaporated Milk

- 1/2 cup (125 mL) coconut milk
- 1/4 cup (50 g) sugar
- 2 tsp (6 g) gelatin or agar-agar
- 1/4 cup (40 g) pomelo segments (optional)
- 1/4 cup (40 g) cooked sago/tapioca pearls

Directions

Step 1:

Prepare gelatin: Pour gelatin in a bowl of cold water. Set aside for 5 minutes, allowing it to bloom and thicken.

Step 2:

Blend mangoes: Puree 1.5 mangoes with evaporated milk, coconut milk and sugar until smooth.

Step 3:

Combine and set: Heat mixture gently, add dissolved gelatin. Pour into molds. Chill 4+ hours.

Step 4:

Garnish: Top with remaining mango cubes, pomelo and sago before serving.

Images

