

Dessert (Typically popular in Northern India)

1. Mango Kulfi (Homemade ice cream with mango, the most popular summer fruit)



Mango Kulfi Recipe

How to make Mango Kulfi

- **Recipe Servings:** 8
- **Prep Time:** 10 mins
- **Cook Time:** 30 mins
- **Total Cook Time:** 40 mins
- **Difficulty Level:** Easy

Mango Kulfi Recipe: Sinfully rich and creamy.

Ingredients of Mango Kulfi

1 Can (400 gm) sweetened condensed milk

½ cups mango pulp

½ cups cream

10-12 almonds, blanched

8 Kulfi moulds (Click the image for a direct amazon link to get moulds. You can also use any baking/freezing moulds at home)



How to make a Mango Kulfi

1. Mix together the condensed milk, cream and mango pulp.
2. Beat to blend well. Add the nuts, saving a few for garnishing.
3. Mix well and pour into moulds.
4. Freeze at the lowest possible temperature.

To Serve:

1. Take the mould out of the freezer and prise the kulfi out with the help of a knife, into an individual serving bowl.
2. Garnish with nuts and serve immediately.

