

Iced mango & passionfruit slice



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Serves: 6
Preparation: 30 minutes
(+ freezing time)

2 cups vanilla custard
300ml thickened cream
1/3 cup honey
2 large mangoes, peeled and
flesh pureed

4 passionfruit, pulp
removed
extra passionfruit, to serve
(optional)

1. Line a 11cm x 21cm (7 cup) loaf pan with baking paper allowing paper to overhang sides.
2. Combine custard, cream and honey in a large bowl. Mix well to combine. Place mixture into an airtight container. Cover and freeze for 4 hours or until almost firm.
3. Remove from freezer, break up mixture and place into a food processor or blender. Process or blend until smooth. Transfer to a large bowl and stir in mango puree and passionfruit pulp. Spoon mixture into the loaf pan. Cover with plastic wrap and foil and freeze overnight or until firm.
4. Lift iced slice out of pan. Slice and serve drizzled with extra passionfruit pulp, if desired.

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