

Mango Pudding Recipe

(Asian Desserts Recipes - Mango Pudding Recipe)

Ingredients:

2 cans evaporated milk
1 packet (12 g) agar-agar (jelly) powder
300 g fine sugar
½ liter water (2 cups)
3 ripe mangoes
a little yellow coloring
5 egg whites

Method:

Mix agar-agar powder with sugar and water and boil until the agar-agar and sugar dissolves. When slightly cool, pour in the evaporated milk mixed with food coloring. Peel and de-seed mangoes. Dice flesh of 1 mango and puree the rest in the blender. Beat egg whites until stiff. Mix mango purée into the agar-agar/milk mixture and fold in the egg whites. Pour into a glass bowl and chill in the fridge. When pudding is set, turn it over on a serving platter and decorate with the diced mango and extra evaporated milk.

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