

Mango yoghurt ice cream

Sweet

Serving about 10

Preparation time: about 10 minutes

Ingredients:

100 ml	Donath® Mango whole fruit, unsweetened
250 g	yoghurt
50 g	sugar
250 g	whipping cream



Preparation:

Puree yoghurt and sugar with a hand-held blender. Mix in Donath® Mango whole fruit, unsweetened. Whip the cream until firm and fold into the mango yoghurt. Now, pour the mixture either into an ice cream machine, or divide it into small, 100 ml (cardboard) cups, cover, and freeze for about 4 to 5 hours.

HÜBNER's tip:

For anyone who doesn't like mango ice cream or who prefers a range of choices, there are lots of delicious flavours besides Donath® Mango whole fruit, unsweetened.

Donath® Mango whole fruit, unsweetened

- a blend of all parts of the fruit that are suitable for consumption
- gentle filling process
- this process ensures that the product contains the fruit's own fibre and all valuable minerals and vitamins
- for direct consumption, but also suitable as a delicious addition to ice cream, cakes, cocktails and more

