

Mango Bingsu

Ingredients

- 2 1/2 c Milk
- 1/4 c Condensed Milk (extra for drizzling)
- 7 oz Mango (peeled and cut, plus 1 mango)
- 4 1/4 oz Sugar
- 2/3 c Water
- 1 Vanilla Ice Cream (scoop)

Instructions

1. Add 7 ounces diced mango, sugar, and water to a small saucepan. Heat over medium heat for 5 minutes or until the mango has softened and the sugar has completely dissolved. Blend until smooth and then cover and refrigerate.
2. Mix the milks in a bowl. Whisk well until fully combined. Pour into shaved ice mold and freeze until solid.
3. Place the serving bowl in the freezer for 30 minutes prior to serving. Shave the ice into the frozen bowl and form a fluffy mound. Place mango cubes from 1 mango on top. Place a scoop of vanilla ice cream in the center. Pour mango coulis over the top. Drizzle a little extra condensed milk on top.