



Mrs Crimble's Easy Mango and Coconut Iced Dessert



**10 minutes to prepare plus freezing time
Serves 4**

You will need...

2 ripe mangoes
284 ml pot double cream
½ x 500g tub fresh vanilla custard
4 x Mrs Crimble's Plain or Chocolate Macaroons, chopped into small pieces
1tsp vanilla extract
2 tbsp Rum

Peel and stone the mangoes and place the flesh in an electric blender together with the double cream. Blend to a smooth consistency.

Tip the pureed mango mixture into a bowl with the vanilla custard, then fold in the macaroons together with the vanilla extract and rum.

Put the mixture into a freezer proof container and leave to set in the freezer for about 1 hour. Stir the ice-cream bringing in the sides of the mixture as it freezes. Replace in the freezer and continue to mix every half hour or so until it is almost solid.

Remove from the freezer 10-15 minutes before serving to allow it to soften a little.