



THE J.M. SMUCKER Co

# Mango Pudding

**Prep Time Cook Time Serves Difficulty**

15 mins 5 mins 4 N/A

## Ingredients

- 2 ripe mangoes (diced)
- 1 can (354 mL) Carnation® Evaporated Milk

Evaporated Milk

- 1/2 cup (125 mL) coconut milk
- 1/4 cup (50 g) sugar
- 2 tsp (6 g) gelatin or agar-agar
- 1/4 cup (40 g) pomelo segments (optional)
- 1/4 cup (40 g) cooked sago/tapioca pearls

## Directions

### Step 1:

Reduce milk: Pour whole milk and evaporated milk into heavy-bottom pan. Bring to boil, then simmer on low heat for 1 hour, stirring occasionally until reduced by half.

### Step 2:

Add flavorings: Stir in sugar, cardamom and saffron. Continue cooking until mixture thickens to custard-like consistency (~15 more minutes).

### Step 3:

Layer and chill: Transfer to serving bowls, layering with nuts between spoonfuls. Refrigerate 4+ hours until set.

### Step 4:

Serve: Garnish with more nuts. Serve col.

## Images

