

Paradise Mango Pudding

3 Mangos
1 ¼ oz. can sweetened condensed milk
Sparkling Mango Paradise

Peel the mangos by slicing the sides then cutting a checkerboard pattern down the sliced halves (see note below). Then remove as much of the flesh as possible from the pit. Place all the mango pieces in a food processor along with ½ cup of your Sparkling Mango Paradise and puree in the food processor. It's alright if it is not completely smooth. I personally prefer it when you get an actual piece of mango once every few bites!

Add the can of sweetened condensed milk and process for another 1-2 minutes until thoroughly combined.

Pour into a large dish to be served family style or you can pour into individual ramekins for a more formal presentation.

Chill in the refrigerator for at least 4 hours. Serve, garnished with fresh mango slices, if desired and of course a flute of Sparkling Mango Paradise!

Tip: If this is your first time cutting up a mango, you'll soon realize it's not as easy as it looks! Mangos have a hard center section that is not good for eating, so you must be careful to cut them properly to get as much of the flesh as possible. Go to You Tube and type in "How to Cut a Mango" and a number of instructional videos should come up.

Here is one we recommend: <http://www.youtube.com/watch?v=lvLdPjpELyU>