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by ewfood

Mango Soup

Ingredients

2 g Sago rice
2 g Fresh Mango
2 g Mint Leaves
50 g Milk
20 g Sugar
80 g Fresh Mango
30 g Fresh Cream
5 g Mango Puree
90 ml Water

Preparation

- 1 Boil Sugar and strain sugar syrup
- 2 Boil Sago Rice in Water for 15 minutes and set aside
- 3 Into the puree, add fresh cream, mango puree, milk and sugar syrup and blend further
- 4 Strain the mixture and allow to rest over crushed ice to thicken a little for 15 min
- 5 In a soup bowl, put the boiled sago rice, pour the strained mango mixture
- 6 Garnish with mint leaves and serve chilled

Cooks Note

Wai Hung Ho, Head Chef in Da Shi Dai
