

# Making homemade mango ice cream in 4 simple ways, no machine required

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## 1. Mango yogurt ice cream

### Resources

1. 2 ripe mango sand fruit
2. 3 boxes of yogurt
3. 40ml condensed milk
4. 150gr of fresh milk cream

### How to make mango yogurt ice cream

Step 1: Chopped mango, condensed milk, fresh milk and yogurt (can be added with sugar, vanilla to make the cream more sweet and fragrant) in a blender, puree.

Step 2: Whip the whipped cream until the cream is slightly hard.

Step 3: Mix well and gently blended mango blended with fresh milk cream.

Step 4: Pour the blended ice cream mixture into ice cream molds and store in the refrigerator for about 5 hours.



## **2. Smooth mango cream**

### **Resources**

1. Ripe mangoes: 2 fruits
2. Condensed milk: 1 can
3. Fresh milk cream: 1 cup

### **How to make smooth mango cream**

Step 1: Put the peeled ripe mangoes, cut a small piece into the machine, puree.

Step 2: Put the whipped cream in a large bowl, beat until beaten with a whisk.

Step 3: Mix the condensed milk with a mixture of ground mango and fresh milk cream.

Step 4: Cool the mold before pouring the mixture in, then place the cream in the fridge. After about 5 hours, you have delicious mango ice cream dish.



## **3. Mango cream cheese cream**

## Resources

1. 2 ripe mangoes
2. 300 ml of whipping cream to cool
3. 80g cream cheese to cool
4. 40g sweetened condensed milk

## How to make mango cream cheese

Step 1: Peel the mango, cut into small pieces, then put in a smooth puree.

Step 2: Pour the mango into the pan, let medium heat and snail until it thickens. Add condensed milk to suit your taste.

Step 3: Put the whipping cream in the fridge, until the cream becomes soft, remove it using a hand whisk to beat the cream. Add condensed milk and gently mix.

Step 4: Mix the mango and whipped cream and pour into the tray. Put the ice cream in the fridge for about 5 hours, you can take out to enjoy.



## 4. Mango Cream Pie Oreo

### Resources

1. 100ml whipping cream
2. 5 Oreos
3. 20g ground sugar
4. 50g condensed milk
5. 1 ripe mango sand yellow

### How to make mango Oreo ice cream

Step 1: Oreo cake separates the filling and the cream. The crust of the cake is pounded, should not be crushed because the cake will be blended in the cream no longer smells good.

Step 2: Wash the mango, remove the skins, cut each piece into a blender with condensed milk, puree.

Step 3: Whipping cream into the fridge until the ice cream hardens into a soft mass, then remove, whip cream firmly with an electric whisk. Add ground sugar to the ice cream to match the sweet taste.

Step 4: Mix the crushed Oreo crust, pureed mango with whipping cream. Pour the mixture into a pre-cooled mold. Put the ice cream in the fridge for about 5 hours to be able to enjoy.

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