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Mango Citrus Gelato

Recipe by H.M. Turnbull



INGREDIENTS

- 1 kilogram Frozen mango chunks
- 2 and ½ cups Whole milk
- Zest of a whole citrus fruit
 - ~3 tablespoons Orange zest
 - ~2 tablespoons Lemon or Lime zest
- 1 tablespoon Pure vanilla extract



INSTRUCTIONS

- Pour all the ingredients into a large food processor, or split into several batches according to the size of your food processor.
- Blend ingredients in the food processor, stirring occasionally, until the gelato is consistent.
- Put the gelato in a pyrex container and freeze for 4 to 6+ hours.
- Scoop the gelato into bowls.
- Garnish with a mint leaf. (optional)
- Serve and enjoy this healthy dessert.

