



**Euro - Plus Design**

*Project Design and Facilitation*

## **Chilled Mango Soup**

1 14 oz. can light coconut milk

1 cup water

½ cup granulated sugar (brown)

1 tbl. Rum

Salt

1 large package of frozen mangos (trader Joe's plus a fresh mango (Costco)

1 tbl. Lime juice

1 tbl. Grated lime juice zest

1 Kiwi, peeled, and cut up for garnish

Heat coconut milk, 1 cup water, sugar, rum and pinch of salt in medium saucepan over medium heat until liquid comes to a boil and sugar dissolves, about 5 minutes.

Remove from heat.

Puree in blender, placing mango chunks and coconut mixture in container. You will have to do this in a few batches. You want a smooth-as-silk soup. You may need to strain it, depending on your blender.

Stir in lime juice and zest. Refrigerate until well chilled, At least 2 hour or even a few days. Can top with mint or coconut sorbet