HOT & BOLD

Spicy Mango Sorbet with Chilli-Lime Salt

PREP
10 min

SERVES
4

Vegan | Vegetarian

A no-churn vegan sorbet from frozen mango and lime, served with a sprinkle of chilli-lime salt.

Ingredients

For the sorbet

- 600 g frozen mango chunks
- Juice of 2 limes
- 2 to 3 tbsp maple syrup or sugar, to taste
- 50 ml cold water

For the chilli-lime salt

- 1 tsp flaky sea salt
- 1/2 tsp chilli powder
- Zest of 1 lime

Method

1. Put the frozen mango, lime juice, maple syrup and water into a food processor or a strong blender.
2. Blend, stopping to scrape down the sides, until smooth and creamy like soft-serve ice cream. Add a splash more water only if it will not turn.
3. Mix the salt, chilli powder and lime zest in a small bowl.
4. Serve straight away in cold bowls with a pinch of chilli-lime salt on top, or freeze for an hour for a firmer scoop.

Cook's tip

Let the frozen mango sit at room temperature for 5 minutes before blending. It is easier on the blender.