

Mangonada

Mango slush with chamoy & chili-lime - serves 2

Serves 2 • Prep 10 min • No cook • Mexico

INGREDIENTS

The mango slush

- 4 cups frozen mango chunks
- 1/2 cup mango or orange juice
- 2 tbsp lime juice
- 1 tbsp sugar or honey (optional, to taste)

To build & top

- 1/4 cup chamoy sauce
- 2 tbsp Tajin (chili-lime seasoning)
- Fresh mango chunks
- 2 tamarind candy straws (optional)

METHOD

1. Blend the frozen mango, juice, lime juice, and sugar (if using) until thick and smooth - like a soft sorbet. Add a splash more juice only if it will not blend.
2. Drizzle chamoy around the inside of two clear cups and sprinkle in a little Tajin.
3. Spoon in half the mango slush, then add more chamoy and Tajin.
4. Add the rest of the slush and finish with a generous drizzle of chamoy and a heavy dusting of Tajin.
5. Top with fresh mango chunks, one more hit of chamoy and Tajin, and a tamarind straw.
6. Serve right away with a spoon and a straw - it is meant to be part-eaten, part-sipped.

Tip • Balance is everything: taste as you build. You want each flavor - sweet mango, sour-salty chamoy, spicy Tajin, tangy lime - to hit at once, so do not be shy with the chamoy and chili.