

Chilled Mango Cream with Pomelo and Sago

INGREDIENTS:

- 100 g Boiled Sago
- 1 Pomelo
- 6 Fresh Mangos
- 150 g White Sugar
- 1300 ml Water
- 100 ml Whole Cream Milk

DIRECTIONS:

1. Boil sago until cooked and transparent
2. Peel pomelo and separate into segments
3. Peel and remove seed from all mangoes, dice 3 mangoes and puree the other 3 in blender, set aside
4. In a large bowl, combine white sugar with water and mix until completely dissolved
5. Add whole cream milk to sugar-water mixture, then combine with all other ingredients, mix well
6. Keep in refrigerator and let chill for 3 hours, serve cold



Pair with a
Late Harvest
Riesling.

Serves 10

Recipe provided by The Kowloon Hotel, a member of Worldhotels

Loong Yat Heen at The
Kowloon Hotel in Hong Kong

