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## Mango-Orange Gelato

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## Ingredients

- 3-4 cups of mangoes, peeled and pitted
- 1/4 to 1/2 cup of fresh orange juice
- One can of coconut milk
- 1 tsp of vanilla (opt)
- maple syrup to taste (approximate 1 Tbs)

## Instructions

- 1. Add mangoes, orange juice, coconut milk, vanilla, and maple syrup to a blender.
- 2. Blend until smooth.
- 3. Pour mixture into a freezer-safe, air- tight container. Freeze until completely frozen.
- 4. Once frozen, cut the frozen mixture into cubes.
- 5. Add into the food processor and blend until it achieves a soft serve consistency.
- 6. You may add chunks/slivers of fresh mango and spread evenly for gelato with real fruit chunks.