

Dessert

Mango Float

A traditional Filipino dessert made with mangoes, cream and Graham Crackers (digestive biscuits and/or ginger nuts would work as substitutes)

Ingredients:

- 3-4 ripe mangoes thinly sliced**
- 1 pint double cream**
- 100-150ml sweetened condensed milk (to taste)**
- 20 (approx) digestive biscuits and/or ginger nuts**
- 10 (approx) crushed digestives and ginger nuts**

Instructions:

- 1. Whip the double cream until thick but not stiff. Add the condensed milk and fold in**
- 2. Line a freezer proof dish with a layer of biscuits. Top with a layer of the cream mixture, then a layer of mangoes. Continue this process**
- 3. Finish the mango float with a layer of cream, topped with the finely crushed biscuit mixture**
- 4. Put in the freezer for 2 hours. Then transfer to the fridge for 1-2 hours before serving.**