


Mango Soup

Recipe By *Myra Kornfeld*



Cooking and Prep: 
2.5 h

Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: OU Kosher

The coconut milk here lends subtle flavor to this smooth as-silk soup. You can bump up the coconut flavor even further by adding a scoop of coconut sorbet to the middle of the bowl after you pour the soup.

Ingredients (10)

For the soup

- 14 ounces **Gefen Coconut Milk**
- 1 cup water
- 1/2 cup granulated cane sugar or white sugar
- 1 tablespoon rum
- pinch of salt
- 2 large ripe mangos, peeled, pitted, and chopped (about 3 cups chopped)

- 2 tablespoons fresh lime juice
 - 1 tablespoon lime zest
 - 1 kiwi, peeled and cut into small pieces for garnish
 - 4 strawberries, sliced for garnish
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Start Cooking

Prepare the Soup

1. Heat the coconut milk, water, sugar, rum, and a pinch of salt in a saucepan over medium flame until liquid comes to a boil and sugar dissolves, about five minutes.
2. Add half the mango chunks to a blender, pour in half of the coconut mixture, and blend until smooth. Repeat with the rest of the mango and coconut mixture.
3. Pour mixture through a single-mesh strainer into a bowl.
4. Stir in the lime juice and zest. Refrigerate the soup until well chilled, at least two hours and up to two days.
5. Ladle soup into bowls and garnish with pieces of kiwi and strawberry.