



MANGO and YOGHURT SOUP **serves 6 +**

This is a little different. Great for a starter on a hot day or at an elegant dinner party. Ripe mangoes are essential.

- Ingredients**
- 2 large ripe mangoes
 - 125ml (4 fl oz) fromage frais
 - 250ml (9 fl oz) yoghurt
 - 125ml (4 fl oz) water
 - 250ml (9 fl oz) ice cubes
 - salt
 - 1-2 limes
- garnish*
- 1 red onion
 - 2 chillies
 - 1 ripe tomato
 - 1 thick slice of papaya
 - 2 passion fruit
 - fresh coriander

Method

Peel the mangoes and slice them from the pips. Liquidise with yoghurt, fromage frais and water and season with salt and lime juice to taste. Chill the soup.

Finely dice the onion, Peel, seed and chop the tomato. Halve the chilli, scraping away the seeds- then finely chop. Peel and dice the papaya. Scoop the seeds out of the passion fruit. Mix everything together with a little lime juice and some coriander leaves.

Serve blend the soup with ice cubes pour into bowls and add a pile of garnish in the centre of the soup.