



PREP: 15 mins +
overnight
setting
COOK:
SERVES: 2

Mango, Coconut & Vanilla Chia Pudding

Ingredients

2 soft & ripe mangoes
1 cup light coconut milk
1/4 cup chia seeds
3 tsp Queen Vanilla Extract 99% Sugar
Free & Alcohol Free
Toasted coconut curls, to serve

Method

STEP 1

Peel and dice one ripe mango and place in a blender with coconut milk and vanilla. Blend until smooth.

STEP 2

Pour into a bowl and add the chia seeds. Whisk together for 1 minute then set aside on your bench for 15 minutes until the mixture has thickened slightly and whisk again to evenly distribute the chia seeds.

STEP 3

Divide the mixture between 2 glasses and set aside in the fridge for a minimum of 6 hours, or overnight for the pudding to set.

STEP 4

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Method

When ready to serve, peel and dice the remaining mango and add to the top of the chia puddings with toasted coconut curls.

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