Mango Lassi

อโรงยุ"S Animal Kingdom Lodge

Sanaa Kidani Village

Ingredients

- 2 cups ripe mango, chopped
- Pinch of salt
- 1 cup chilled whole milk
- 1 cup whole-milk plain yogurt
- 3 tsp sugar

Directions

- 1. If mango has stringy fibers, push through a nylon sieve with the back of a spoon. The remaining mango should not contain any stringy pulp. Refrigerate until cold.
- 2. Combine mango, pinch of salt, milk and yogurt in a blender and puree until smooth. Taste and add sugar to taste. If you would like it a bit colder, add about eight ice cubes to the blender.
- 3. Can be refrigerated up to 24 hours.



